

CLARENCE HOUSE
HOTEL

Christmas MENU



STARTERS

Broccoli & Stilton Soup

Chilled Fantail Melon & Prawn Marie Rose (GF)

Sauté Button Mushroom, Garlic Cream Sauce & Toasted Ciabatta (GF)

Choice of Fruit Juice (Apple, Cranberry or Orange) (GF) (V) (VG)

MAIN COURSE

Traditional Roast Turkey, Sage & Onion Stuffing, Chipolata & Cranberry Jelly (GF)

Roast Topside of Beef, Yorkshire Pudding & Horseradish Sauce (GF)

Roast Loin of Pork & Spiced Apple Sauce (GF)

Classical Seafood Pie, Salmon, Haddock & King Prawn (GF)

Caramelised Onion & Mushroom Tart, Watercress & Honey Cream Sauce (V)

Vegetable Nut Roast, Cranberry Jelly, Port Wine Gravy (V)

ALL OF THE ABOVE SERVED WITH MASH, ROAST POTATO & SEASONAL
VEGETABLES

DESSERT

Traditional Christmas Pudding, Brandy Sauce or Fresh Cream

Eton Mess, Fresh Strawberries & Crème Chantilly (GF) (V)

Warm Profiteroles & Chocolate Sauce (V)

Choice of Ice Cream (VG) (GF)

Cheese & Biscuits, Celery, Grapes & Sweet Pickle Chutney (GF) (V)



OPTION TWO
£30 PER PERSON