



CHRISTMAS DAY

Starters

Smoked Pork Cheeks
Port wine jus (GF)

Butter Poached Langoustine
Beetroot and tomato consommé (GF)

Creamy Brandy Infused Forest Mushroom Soup
Parmesan tuille (GF on Request)

Tempura Oyster Mushrooms
Ginger and mulled wine dipping (V, VG, GF)

Champagne & Lemon Sorbet

Main Course

Roasted Breast and Leg of Turkey
With all of the trimmings, roasted potatoes & vegetables and roast gravy

Sirloin of Scottish Beef with Yorkshire Pudding
Roasted potatoes & vegetables, pan gravy

Tuna Steak Bouillabaisse
Garlic ciabatta, lemon wedge (GF on request)

Cauliflower Steak On Sweet Potato Mash
Vegetarian bacon wrapped tenderstem broccoli, rosemary and garlic jus
(V, VG, GF)

Desserts

Oranges and Mulled Wine Cake
Orange sorbet (V, VG, GF)

Award Winning Traditional Christmas Pudding
Brandy sauce and ice cream (GF)

Christmas Panna Cotta & Holy Leaves (GF)

Melton Stilton and Port, Fruit and Biscuits

Coffee & Petit Fours



Damson Dene Hotel

For allergy information or help please do not hesitate to ask one of our team
GF - Gluten Free V - Vegetarian VG - Vegan Options Available

