CHRISTMAS DAY & BOXING DAY MENU

2 courses - £49.00 per person
3 courses - £65.00 per person

Including a glass of house champagne

For enquiries or to book your event or accommodation, please contact:
T: +44 (0) 207 935 5599 E: sales@mandeville.co.uk

*Vegetarian, Vegan options and other dietary requirements available on request. Prices are inclusive of VAT, a discretionary service of 12.5% will be added to your bill.

STARTER

Creamy lobster bisque
Steamed lobster, black caviar on toasted sourdough

Seared scallops
Peas and mint velouté, sesame seaweed and balsamic glaze (GF, DF)

Chicken and apricot pressing
With pickled beetroots, cress and brioche croûte (DF)

Roast celeriac soup
Pomegranate and toasted almonds

Roast vegetable and feta tart

Burrata
Smoked aubergine mash, balsamic glaze, cherry tomato and basil oil

MAIN COURSE

Roast Norfolk black turkey
Steamed sprouts, carrots, roast potatoes, sage and onion stuffing, bread sauce, cranberry sauce, turkey gravy

Pan-fried seatrout
Chorizo, peas, shallot fricassee, parmentier potatoes, green garlic sauce

Roast sirloin of beef
Steamed sprouts, carrots, roast potatoes, Yorkshire pudding, pigs in blankets and jus

Tofu and pimento pepper-stuffed Savoy cabbage roulade
Smoked tomato broth and basil oil **(V, VG, GF, DF)**

Supplements £6.50
Grilled asparagus | Sautéed spinach | Tenderstem broccoli
Jersey royal new potatoes | Rocket and parmesan salad

DESSERT

Christmas pudding
With brandy custard and plum jam

Chocolate Amaretto delight

Cranberry pie

Winterberry cheesecake

Selection of Artisan British cheeses
Figs and pear chutney and crackers