

CHRISTMAS FESTIVE LUNCH MENU

Available Monday - Saturday until 23rd December 2017

STARTERS

ROASTED VEGETABLE SOUP
(V) (GF&DF without Cheese and Croutons)
With goat's cheese bon-bon and croutons

HAM HOCK TERRINE (GF) (DF)
With pickled vegetables, mustard sauce and fine herbs

CURED SEA TROUT
(GF) (DF without Crème fraiche)
Rocket salad and horseradish crème fraiche



MAINS

ROAST NORFOLK TURKEY
(DF)(GF without chipolata and stuffing)
Traditional accompaniments, cranberry gravy

SALMON EN CROUTE
Roasted baby potatoes, braised leek, green vegetables and lemon cream sauce

VEGETARIAN NUT ROAST
(V) (GF&DF without pudding)
Roasted vegetables, Yorkshire pudding, vegetarian gravy



DESSERTS

TRADITIONAL SPICED FRUIT PUDDING (V)
with brandy custard

RASPBERRY AND WHITE CHOCOLATE CHEESECAKE (V)
With mulled wine berries and Chantilly cream

COCONUT MOUSSE (V)(GF)
De hydrated pineapple and raspberry sorbet



COFFEE AND MINTS

2 courses £18, 3 courses £24

Parties welcome. Booking required T: 01842 878 351 reception@lynfordhallhotel.co.uk

Food Allergies and intolerances – Please ask a member of staff if you require information on the ingredients in the food we serve.

V – Vegetarian / GF – Gluten Free / DF – Dairy Free