



Christmas Day dinner a la carte menu

20
HOTEL
LINDRUM
CELEBRATING 20 YEARS

Starters:

- Pork & pistachio terrine | Duck liver mousse 20
- Seared scallops | Chestnut veloute | Pancetta (GF) 21
- Citrus cured ruby snapper | Heritage tomatoes | Sauce vierge (GF)(DF) 20
- Rozaire camembert croquettes | Mustard mayo | Artichoke & asparagus salad (v) 21

Mains:

- Fillet of flounder | Crispy oysters | Potato dumplings | Tarragon 38
- Quail | Pearl barley | Seared foie gras | Madeira 42
- Goose breast | Goose leg sausage roll | Celeriac puree | Cranberry relish 44
- Cep gnocchi | Wild mushroom sauce | Kale | Truffle oil (V) 36

Sides:

- Baby gem lettuce | Broad beans | Croutons | Mustard dressing (V)(DF) 14
- Roast duck fat potatoes (V)(GF) 12
- Sautéed asparagus & green beans | Lemon | Garlic (V)(GF)(DF) 14

Desserts:

- Clementine & gingerbread trifle | Clementine granita | Sponge 20
- Chocolate fudge | Mango toffee | Peanuts | Pistachio ice-cream 19
- British Stilton cheese | Pear | Honey cake | Port reduction 24
- Walter's cheese board | Grapes | Walnuts | Quince | House crackers 25
- Trio of sorbet's | Ice-creams 14

Dietary requirements can be accommodated