

Hotel
du Vin

Cannizaro House

CHRISTMAS DAY *Lunch*

JERUSALEM ARTICHOKE, MUSHROOM & TRUFFLE SOUP (VGI)

GAME & PRUNE TERRINE

Cornichons, toasted pain de campagne

WHISKY CURED SALMON

Orange, shallot and watercress salad, served with treacle soda bread

MULLED WINE, POACHED PEAR, ENDIVE & STILTON SALAD

Blue cheese, walnut and sweet mustard dressing

ROAST FREE RANGE TURKEY

Served with all of the traditional trimmings

BEEF WELLINGTON

Beef fillet wrapped in mushroom duxelles, spinach crêpe and golden puff pastry

PAN FRIED TURBOT

Potato rosti, baby leeks, Avruga caviar and herb velouté

PUMPKIN, BEETROOT, CHESTNUT, FETA WELLINGTON (VGI)

Wilted spinach, vegan jus

*All mains are served with a selection of roast potatoes, Brussels sprouts with chestnuts,
carrots, parsnips and spiced braised red cabbage (VGI)*

WARM STICKY FIGGY PUDDING (V)

Red wine and toffee sauce, vanilla ice cream

“ORIADO” VALRHONA CHOCOLATE CHEESECAKE (VGI)

Cherry compote, crème Chantilly

CLASSIC SHERRY TRIFLE

Raspberry, sherry, custard, cream, toasted almonds

ASSIETTE DE FROMAGES

Selection of artisan cheese, served with biscuits, chutney and fruit

CRACKERS, MINCE PIES, TEA & COFFEE

For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.



For further
information
on allergens
please scan
here.

HOTELDUVIN.com