



sunborn

YACHT HOTELS



Christmas Day

MENU

STARTERS

- Salmon rilette with smoked halibut, citrus oil (fish, gluten, sulphites)
- Smoked chicken and wild mushroom terrine, taragon aioli (egg, sulphites)
- Roasted chestnut soup (VV)
- Blue cheese and walnut tart royale, truffle honey (nuts, egg, gluten) (V)

MAIN COURSE

- Roasted turkey with traditional accompaniments, roast potatoes, Brussels sprouts, chestnuts, savoy cabbage and pigs in blankets (gluten, milk, sulphites)
- Pan fried sea bass, crushed new potatoes, seafood butter sauce (fish, milk, mollusc, sulphites)
- Roasted onion gnocchi, chestnut puree, winter baby vegetables (VV) (gluten, nuts)
- Baked loin of venison, roasted parsnip puree, chestnuts and red currants, juniper sauce (milk, sulphites)

DESSERTS

- Christmas pudding with brandy custard (gluten, milk, sulphites)
- Cheese selection (milk, sulphites, gluten)
- Mille feuille of chocolate ganache, cherry compote (milk, gluten, egg)
- Vegan vanilla rice pudding with charred clementines, toasted hazelnuts (VV) (nuts)

Tea, coffee and mince pies

Items marked with a (V) are vegetarians, (VV) are vegan.

Please notify your server of any specific food allergies you may have. The food and beverage team will do their best to provide you with the information that you need to help you to make your choice of food.

A 12.5% discretionary service charge will be added to your bill.

