

THE  
HERMITAGE



## CHRISTMAS DAY LUNCH MENU

25TH DECEMBER 2021

### AMUSE BOUCHE

#### STARTERS

Smoked Chicken, Prunes & Leek Terrine, Grilled Baby Gem Lettuce, Tarragon Aioli & Crispy Pancetta  
Caramelised Pears & Blue Cheese Tart, Candied Walnuts & Celery Salad  
Salmon Ceviche with Avocado, Pickled Vegetables, Paprika & Saffron Mayonnaise  
Lentils & Parsnip Soup with Croutons & Crushed Hazelnuts

#### MAINS

Roast Turkey Breast with Roast Potatoes, Sage & Onion Stuffing, Creamy Savoy Cabbage & Chestnuts, Gravy  
Beef Fillet, Shallot & Wholegrain Mustard Cream, Crispy Kale, Mushroom, Pancetta & Baby Onion Jus  
Pan Fried Fillet of Hake, with Dauphinoise Potato, Roasted Root Vegetables, Chorizo & Tomato Salsa  
Roasted Cannon of Lamb with Fondant Potato, Pea & Mint Puree, Grilled Artichokes & Carrot, Red Wine Jus  
Fillet of Seabass, Crushed Potatoes, Mussels, Pancetta, Saffron Cream Sauce  
Goat's Cheese, Beetroot, Sweet Potato & Chestnuts Pithivier, Confit Tomatoes, Rocket, Red Pepper Salad  
Wild Mushroom, Brussels Sprout, Spinach Strudel, Green Beans, Garlic Tarragon Sauce

#### DESSERTS

Duo of Chocolate Mousse, Roasted Pistachio, Mint & Strawberry Salsa, Strawberry Ice Cream  
Christmas Pudding with Brandy Sauce  
Lemon Tart, Raspberry Coulis, Raspberry Sorbet  
Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream  
Bailey's Cheesecake, Espresso Jelly, Chocolate Sauce, Fresh Berries  
Selection of English Three Cheeses with Grapes, Celery & Chutney

### FRESHLY BREWED COFFEE WITH PETIT FOURS

£75.00 PER ADULT | £42.50 PER CHILD (AGED 3-12 YEARS)

BOOKING REQUIRED ON 01202 557363  
OR EMAIL [INFO@HERMITAGE-HOTEL.CO.UK](mailto:INFO@HERMITAGE-HOTEL.CO.UK)  
RESERVATIONS BETWEEN 12.30PM AND 3.00PM

