

SEASONS @ THE PARK

3 COURSES £15

**CHRISTMAS
LUNCH
MENU**

STARTERS

SOUP

HOMEMADE PARSNIP AND APPLE SOUP
(VEGETARIAN)

SMOKED MACKEREL PATE

SMOKED MACKEREL PATE WITH MIXED SALAD LEAF AND FOCCACIA
(FISH, MILK, GLUTEN)

BLUE CHEESE

BLUE CHEESE WITH PEAR, WALNUT, WATERCRESS AND ROCKET
(MILK, NUTS, SULPHITES)

MAINS

ROAST TURKEY

ROAST TURKEY WITH CHRISTMAS TRIMMINGS AND A SELECTION OF FRESH VEGETABLES
(MILK, CELERY, GLUTEN, SULPHITES)

ROAST LAMB SHOULDER

ROAST LAMB SHOULDER WITH MINT SAUCE AND A SELECTION OF FRESH VEGETABLES
(MILK, CELERY, GLUTEN, SULPHITES)

SEA BASS

SEA BASS WITH FENNEL, ORANGE, SPINACH AND POLENTA
(FISH, MILK)

MUSHROOM AND CHESTNUT RISOTTO

MUSHROOM AND CHESTNUT RISOTTO WITH ROCKET AND PARMESAN
(MILK, VEGAN ON REQUEST)

DESSERTS

CHRISTMAS PUDDING

CHRISTMAS PUDDING WITH BRANDY SAUCE
(EGG, SULPHITES, GLUTEN, MILK)

STICKY TOFFEE PUDDING

STICKY TOFFEE PUDDING WITH TOFFEE SAUCE, AND VANILLA ICE CREAM
(MILK, GLUTEN, EGG)

CHOCOLATE GANACHE

CHOCOLATE GANACHE WITH RASPBERRY COMPOTE
(VEGAN)

TEA AND COFFEE

FOR ALLERGEN INFORMATION PLEASE CONTACT YOUR SERVER. WE PREPARE FOOD IN OUR KITCHENS WHERE PRODUCTS CONTAINING GLUTEN AND NUTS MAY BE PRESENT. OUR MENU DESCRIPTIONS DO NOT CONTAIN ALL INGREDIENTS SO PLEASE ASK A MEMBER OF STAFF BEFORE ORDERING IF YOU ARE CONCERNED ABOUT THE PRESENCE OF ALLERGENS IN OUR FOOD.