

# **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.

# **SEASONS @ THE PARK**

**3 COURSES £18**

**CHRISTMAS  
EVENING  
MENU**

## **GUEST CANAPES**

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS

## **STARTERS**

### **SOUP**

HOMEMADE PARSNIP AND APPLE SOUP  
(VEGETARIAN)

### **SMOKED MACKEREL PATE**

SMOKED MACKEREL PATE WITH MIXED SALAD LEAF AND FOCACCIA  
(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 WITH PETIT FOURS**

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.