



## *Dillington House Festive Lunch 2022*

### *Turkey and all the Trimmings*

*Roast Turkey Breast with Chestnut Stuffing, Pigs in Blankets, Cranberry Sauce and Festive Gravy <sup>(G/M/Ce/N/S)</sup>*

### *Grilled Trout with Caper and Parsley Butter*

*Grilled Chalk Stream Trout Served with a Brown Butter Sauce Flavoured with Capers, Lemon and Parsley <sup>(M/F)</sup>*

### *Squash and Chestnut Lentil Bake*

*Roasted Butternut Squash, Chestnuts in a Baked Lentil Loaf with a Herb Dressing <sup>(N)</sup>*

*All Served with Crisp Roast Potatoes, Steamed New Potatoes a Medley of Seasonal Vegetables and Roasted Roots*

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### *Christmas Pudding*

*Classic Christmas Pudding with Brandy Sauce and Cornish Clotted Cream <sup>(M/G/E/S)</sup>*

### *Chocolate Brownie*

*Homemade Chocolate Brownie with raspberry coulis topped with Vanilla Ice Cream <sup>(M/G/E)</sup>*

*Home Made Mince Pie with Tea or Coffee <sup>(M/G/N)</sup>*

*£31.00 per person*



**Please Let Us Know If You Have Any Allergies**

**Please Be Aware That All Dishes May Contain Trace Elements of Any Allergen**

**G = Gluten, M = Milk, E = Egg, S = Sulphites, N = Nuts, P = Peanuts, Se = Sesame Seed, Mu = Mustard, L = Lupin, C = Crustacean, F = Fish, Mo = Molluscs, Ce = Celery, So = Soya**