

# Festive Lunches

Two Courses £19.95pp  
Three Courses £26.95pp

Served Tuesdays to Thursdays throughout December

## Starter

*Cream of Celeriac, Leek & Truffle Oil Soup* (v, vg, gf) (gluten free croutons available)  
Bread roll & butter, herb croutons, micro parsley

*Tomato & Goats Cheese Tart* (v, gf) (vegan option available)  
Watercress & apple salad, herb oil

*Chicken Liver & Cognac Pate* (gf)  
Tomato & chilli chutney, dressed salad, toasted ciabatta

## Main Course

*Traditional Thyme Roasted Turkey*  
Pork, apricot, sage & onion stuffing, sausage wrapped in bacon, roast potatoes, roasted seasonal vegetables, roast gravy

*Seared Hake Fillet* (gf)  
Lemon & herb crust, seasonal vegetables, crushed new potatoes, saffron cream

*Vegetable & Nut Pithivier* (v, vg, n) (gluten free option available)  
Roasted pepper sauce, seasonal vegetables, roast potatoes

## Desserts

*Christmas Pudding* (v, gf, vg available)  
Clotted cream, brandy sauce

*Lemon & Mascarpone Cheesecake* (v)  
Blackberry coulis, Chantilly cream

*Dark Chocolate Tart* (v, vg, gf)  
Chantilly cream, mixed berry coulis

## Coffee & Mini Mince Pies

v~ vegetarian vg~ vegan gf~ gluten free n~ nuts

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients, if you have a food allergy, please let us know before ordering. Full allergen information is available.

10%  
MEMBERS  
DISCOUNT  
APPLIES



ST. MELLION  
ESTATE

# ENQUIRE NOW

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