



GREAT HALLINGBURY
MANOR

Festive Lunch and Dinner

Enjoy our delicious festive lunch and dinner menu from Monday 29th November through until Thursday 23rd December, available for groups of 8 people or more.

Booking is essential and pre orders will be requested. Our private function rooms are also available for a more intimate celebration.

Prior reservations and pre-orders required.

3 Courses £27.95 per person

2 Courses £22.95 per person

 **SURYA HOTELS**

Stay. Explore. Discover.

T: 01279 506475 E: events@greathallingburymanor.co.uk

Festive Lunch and Dinner

Starters

Wild mushroom soup

truffle oil, sesame twist c,se

Ham hock and pea terrine

spiced tomato chutney, toasted brioche c,so,g,m

Salmon and prawn tian

fennel and dill salad, saffron and tomato vinaigrette f,cr,g,so

Mains

Roast breast of turkey

cranberry and chestnut stuffing, duck fat roast potatoes,
honey roast carrots and parsnips g,c,mu,so

Baked fillet of seabass

olive oil crushed new potatoes, sauteed greens, basil
beurre blanc f,m,so

Chargrilled vegetable strudel

seasonal vegetables, tomato coulis c,so,g,e

Desserts

Classic christmas pudding

spiced oat crumb, brandy sauce g,m,se

Cranberry and white chocolate crème brulee

pistachio shortbread g,m,e

Pannetone bread and butter pudding

cinnamon anglaise g,m,e

C celery
M milk

G gluten
N nut

MO molluscs
SE sesame seeds

SO sulphur dioxide
P peanut

CR crustaceans
MU mustard

F fish
L lupin

E eggs
S soya

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be 100% allergen free. Please speak with your server if you require any changes.

V veggie VE vegan on request GF gluten free on request