Christmas Day Lunch
Ashford International
Menu

Pre order your starters

ROASTED BEETROOT AND FETA SALAD (VE) (NGCI)
Beetroot hummus, sunflower seeds, red sorrel, balsamic dressing.

ORANGE AND FENNEL CURED TROUT
Delicately cured trout, with a star anise pickled fennel salad, lemon dressing and rye bread.

CONFIT DUCK & DUCK LIVER TERRINE
Pressed confit duck and duck liver terrine, with caramelised onion chutney and buttered brioche.

CARVERY STATION

TRADITIONAL ROAST TURKEY
BAKED FILLET OF SEA BASS
ROAST SIRLOIN OF AGED BRITISH BEEF
ROAST SWEET POTATO WELLINGTON (VE)

SIDES

BACON-WRAPPED CHIPOLATAS
SAGE & ONION STUFFING
BUTTERED SPROUTS
HONEY-BAKED ROOT VEGETABLES
GOLDEN ROAST POTATOES
CAULIFLOWER CHEESE
SLOW-COOKED RED CABBAGE WITH CRANBERRY
YORKSHIRE PUDDING
THYME GRAVY

Pre order your desserts

CHRISTMAS PLUM PUDDING (VEA)
Rich and fruity plum pudding, served warm with brandy sauce.

'BILLIONAIRE'S' (VE) (NGCI)
A velvety chocolate mousse, with caramel sauce and salted caramel ice cream.

CARAMELISED LEMON TART
Served with fresh raspberry compote, freeze-dried raspberry and raspberry sorbet.

TEA, COFFEE, TRUFFLES & MINCE PIES
A cup of freshly brewed tea or coffee, served with chocolate truffles and traditional buttery mince pies filled with a festive fruit mix.

(V) suitable for vegetarians (VE) suitable for vegans (VEA) vegan alternative available (NGCI) non gluten containing ingredients. Allergen details: all produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the team.