

# THE ROMNEY

at Mote House

# FESTIVE MENU

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## CHAMPAGNE & CANAPÉS

### STARTERS

Roast pumpkin & chestnut soup, warm ciabatta roll (GF) (NF)

Home cured salmon Gravadlax, pickled beetroot, sour cream (GF) (NF)

Duck liver parfait, clementine & apple chutney, bread crisps (GF) (NF)

### MAINS

Roast Norfolk hen turkey breast, chestnut & cranberry stuffing,  
pigs in blanket & roasting juices (GF) (NF)

Roast Scottish salmon fillet, cauliflower puree, tiger prawns  
& caper brown butter (GF) (NF)

Roast root vegetables Wellington, cherry tomatoes on vine  
& wild mushroom sauce (NF)

All main courses are served with roast potatoes, Brussels sprouts,  
carrots & chestnut fricassee & roast parsnips

### DESSERTS

Warm Christmas pudding, brandy butter or vanilla custard

Cranberry cheesecake, raspberry sorbet & crushed meringue (GF) (NF)

Double chocolate tart, vanilla crème Chantilly (NF)

### MINCE PIES & TEA/COFFEE

2 courses  
£24.50 per person

3 courses  
£30.00 per person



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(V) Vegetarian | (VE) Vegan | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.