

Christmas

2024

LUNCH MENU



STARTERS

Cream of Leek and Potato Soup

With a crusty roll and butter

Classic Prawn Cocktail

Juicy prawns in a marie rose sauce sat on a chiffonade of mixed leaves garnished with cucumber, tomato and a wedge of lemon

MAIN COURSES

Hand Carved Local Turkey Breast

Accompanied with pigs in blankets, roast potatoes, stuffing and Chefs pan gravy served with seasonal vegetables

Seasoned Hake Fillet

Roasted fillet of hake sat on a bed of samphire and spinach, drizzled with a lemon and caper butter emulsion accompanied by roast potatoes and seasonal vegetables

Vegetable Hotpot

A selection of vegetables in a herb demi glace topped with sliced potatoes and finished with a sage and red wine gravy

DESSERTS

Traditional Christmas Pudding

Accompanied with your choice of brandy sauce, pouring cream or Ice cream

Strawberry and Clotted Cream Cheesecake

Accompanied by your choice of pouring cream or ice cream

A Medley of Ice-Cream Vanilla, strawberry and chocolate

Followed by Tea, Coffee & Chocolate Mints

Our food is prepared in a kitchen that uses nuts, nut products, shellfish, fish, wheat, milk, eggs and soybean. Whilst we will do all that we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. Please let us know if you have any allergies or intolerances.

Vegan & Gluten-free Menus Available

Pre-orders will be required. Please ask for details.

TLH Carlton Hotel 