

Traditional Christmas Lunch *in Keele Hall*



Menu

Chicken, Apricot, and Prosciutto Terrine (DF) (GF*)

Pickled girolle mushrooms, pear gel, toasted focaccia wafer, red amaranth

Roasted Root Vegetable Soup (V) (VE) (DF) (GF*)

Crispy sage, nigella seed sourdough croutons

Char-grilled Baby Aubergine (V) (VE) (DF) (GF*)

Baba ghanoush, bitter endive, ras el Hanout pitta bread shard, micro coriander, olive oil

Roast Turkey (DF*) (GF*)

Duck fat roast potatoes, orange glazed carrots, parsnips, sprouts, pig in blanket, cranberry stuffing, traditional turkey gravy

Pan Fried Seabass (DF*) (GF*)

Anna potato, cauliflower mousse, ratatouille herbed vegetables, lemon sauce, basil oil

Beet Wellington (V) (VE) (DF) (GF*)

Beetroot gel, sauteed chantenay carrots, crisp leeks, truffled chive pomme puree, red wine jus

Festive Spiced Sticky Toffee Pudding (V) (VE*) (DF*) (GF*)

Butterscotch sauce, vanilla ice cream

Fresh Cream Profiteroles (V)

Chocolate and clementine sauce, freeze dried orange, pistachio and popping candy crumb

Staffordshire Cheese Plate (V) (GF*)

Quince chutney, celery and grapes, savoury biscuits

Freshly Brewed Coffee or Tea with Chocolates (V) and Mince Pies (V)

**For Allergens/Intolerances & Special Dietary Requirements,
see point 11 in our Terms & Conditions**

Abbreviations

V – Vegetarian **VE** – Vegan **VE*** – Can be adapted for a Vegan diet **DF** – Dairy Free **DF*** – Can be adapted for a Dairy free diet **GF** – Gluten Free **GF*** – Can be adapted for a Gluten Free diet

*Guests ordering the adapted options must be stated on the menu preorder form