



Christmas Day Lunch



25TH DECEMBER

2023

AT

HANNAFORE POINT HOTEL & SPA

Confit Duck Tian with Chervil Creme Fresh and Melba Toast

Butternut Squash and Thyme Soup with Black Garlic Croutons (vegan)

Prawn and Crab Cocktail with Avocado Puree and Cranberry Powder

Chargrilled Pineapple with Celeriac Remoulade and Sage Beignets (vegan on request)

Smoked Mackerel Rilette on Toasted Sourdough with Horseradish Mousse & Candied Pistachios



Strawberry and Prosecco Sorbet



Stuffed Turkey Breast with Sage, Onion & Chestnut Stuffing, Honey Roast Ham,
Pigs In Blanket, Cranberry Jelly, Bread Sauce and Rich Turkey Gravy



Tranche of Turbot with Truffle Mash, Hispi Cabbage & Beurre Blanc Sauce

Carved Beef Wellington with Roasted Shallot and Claret Redcurrent Jus

Potato, Parsnip and Red Onion Rosti
with Poached Egg, Spinach and Minted Pea Puree (vegan on request)

served with Roast Potatoes, Honey Glazed Parsnips,
Creamed Carrot and Swede, Brussels Sprouts and Peas



Traditional Christmas Pudding with Brandy Creme Anglaise

Apple and Calvados Tarte Tatin with Clemetine Sweet Whipped Cream

Dark Chocolate & Raspberry Torte with Vanilla Chantilly Cream

Orange Panna Cotta with Forrest Berries and Cinnamon Biscoff Biscuit



Selection of English & Continental Cheeses with Grapes, Fruit Chuntey & Biscuits



Coffee and Truffles

(Menu subject to slight changes)

£100 per person / £50 per child (under 12)

£10 per person deposit

Hannafore Point Hotel & Spa

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Please inform us in advance of any food Allergies & intolerances.



Whilst every care will be taken we cannot guarantee no trace of allergen products in dishes,

Fish Bone and Shell may be present in fresh fish dishes

