



STARTERS

Spiced roast pumpkin soup, toasted pumpkin seeds, crispy onions, herb oil, soya yoghurt (VG, GF)

Smoked salmon, pickled shallots in red wine vinegar, sour cream, herb cress (GF)

Pressed chicken & apricot terrine, green tomato relish, ciabatta crostini

Tian of roasted sweet potato, candied beetroot, braised quinoa, herb oil (VG)

MAINS

Roast turkey ballotine with sage & onion stuffing, pigs in blankets, roast potatoes, honey roasted carrots & parsnips, Brussels sprouts, roast chestnuts, turkey jus, cranberry sauce (N)

Braised feather blade of beef, Marsala wine sauce, honey roasted carrots & parsnips, tenderstem broccoli, horseradish & spring onion mash

Steamed seabass, shellfish sauce, parsley mash, roasted red peppers, tenderstem broccoli, herb oil

Puff pastry Wellington with butternut squash, chickpea, sweet potato, carrot & walnuts, with a smoky red pepper & redcurrant chutney, roast potatoes, carrots & parsnips, Brussels sprouts & chestnuts, cranberry sauce, vegan gravy (VG, N)

DESSERTS

Christmas pudding, brandy sauce, rum & raisin ice cream, biscuit crumble (V)

Belgian chocolate & raspberry torte, raspberry sorbet (VG)

British cheese selection, red onion chutney, celery, crackers (V)

Mango & passionfruit cheesecake (V)

Mince pies, tea & coffee

(V) suitable for Vegetarians. (VG) suitable for Vegans. (GF) Gluten Free. (N) contains Nuts.

If you have any dietary requirements, allergens or intolerances, please inform your server before ordering. For more detail of allergenic ingredients used in our menu, we have an information pack available. Please note that our kitchen and food service areas are not nut-free or allergen-free environments. All weights are approximate before cooking. We take animal welfare very seriously, please review our full policy on our website www.clermonthotel.group. All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.