

sunborn

YACHT HOTELS



CHRISTMAS DAY MENU

STARTERS

- Pressed seafood terrine with bouillabaisse aioli, saffron brioche (*fish, gluten, sulphites*)
 - Roulade of confit duck, pickled plums and watercress (*gluten, sulphites*)
 - Roasted celeriac soup with shaved truffle (VG)
 - Individual taleggio tart royale with rocket and parmesan (*milk, egg, gluten*)

MAIN COURSE

- Roasted turkey with traditional accompaniments, roast potatoes, Brussels sprouts, chestnuts, savoy cabbage and pigs in blankets (*gluten, milk, sulphites*)
 - Rabbit Wellington with fondant potatoes, tarragon jus (*gluten, milk, sulphites*)
 - Gnocchi with pumpkin, wild mushrooms, sage, roasted pine nuts (VG) (*gluten, nuts*)
 - Roasted cod fillet, root vegetables gratin, caper butter sauce (*fish, milk, sulphites*)

DESSERTS

- Christmas pudding with brandy custard (*gluten, sulphites*)
 - Cheese selection (*milk, gluten*)
 - Chocolate crèmeux tart with pistachio ice cream (*milk, gluten, nuts*)
- Chilled whole poached clementine in Cointreau, vegan vanilla ice cream (VG) (*sulphites*)
 - Tea, coffee and mince pies

Items marked with a (V) are vegetarians, (VG) are vegan and (GF) are gluten free.
Please notify your server of any specific food allergies you may have. The food and beverage team will do their best to provide you with the information that you need to help you to make your choice of food.

A 12.5% discretionary service charge will be added to your bill.