

# Christmas Day

## Starters

Pressing of Guinea Fowl | Basil Shallots, Red Onion Relish  
Chicory Tart | Walnut and Pear Salad, Blue Cheese Mousse  
Stanwell House Hot Smoked Chalk Stream Trout | Pancetta, Apple, Micro Herbs  
Apricot Harissa Prawns | Celeriac Velouté, Focacia, Coriander, Sea Salt

## Mains

Crown of Turkey | Sage Stuffing, Duck Fat Roast Potatoes, Pigs in Blankets, Roasted Root Vegetables, Yorkshire Pudding, Roasted Red Wine Jus  
Pan Roasted Stone Bass | Glazed Potatoes, Leeks, Prawns, Capers, Caviar Butter Sauce  
Slow Roasted Sirloin of Beef | Duck Fat Roast Potatoes, Roasted Root Vegetables, Yorkshire Pudding, Roasted Red Wine Jus  
Maple Roasted Squash | Squash Puree, Rocket, Cranberry & Chestnut Dukkah, Solstice Cows Cheese.

## Desserts

Christmas Pudding | Brandy Sauce  
Morello Cherry Panna Cotta | Irish Coffee Cream  
Dark Chocolate Tart | Blood Orange Sorbet  
Local Cheese Selection | Quince, Biscuits, Grapes

£125 per person

To include bubbles & canapés served in The Salt Bar on arrival, and coffee & petit fours served at the end of lunch.

Call us on 01590 677123 or email  
[enquiries@stanwellhouse.com](mailto:enquiries@stanwellhouse.com) to book.

50% non-refundable deposit required at the time of booking. Balance payable on the day. Please advise any special dietary requirements as soon as possible. Terms and Conditions apply.



