

Christmas Day

Starters

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

Mains

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

Desserts

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

£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 to book.

50% non-refundable deposit required at the time of booking. Balance payable on the day. Pre-order of menu choices due by 1st December. Please advise any special dietary requirements as soon as possible. Terms and Conditions apply. Please note a 12.5% service charge will be added to your bill on the day.



