

## CHRISTMAS FESTIVE LUNCH & DINNER

Available throughout December

From: 12 – 5pm / 5:30 – 9pm

Festive Novelties Included

### Starters

**Ruby Harvest Salad with Beets, Rocket, Microgreens & Goat Cheese**

Roasted Beetroot, Rocket & Micro Greens, pomegranate, cherry tomato, cucumber, goat cheese and Balsamic Vinaigrette  
(D, G)

**Duck & Orange Pâté**

Rich duck pâté with a zesty orange twist, served with red onion marmalade, baby mixed leaves, and crispy Melba toast. (D, N) (Option G)

**Winter Vegetable Soup**

A creamy mix of seasonal vegetables, topped with truffle spinach and herbed ciabatta croutons.  
(C, D, G) (Option VG/G)

### Main Courses

**Honey Mustard Marinated Turkey**

Roasted winter vegetables: potatoes, carrots, parsnips, Brussels sprouts, Yorkshire pudding, Pigs in Blankets and gravy  
(C, D, E, G, M)

**Slow-Cooked Beef Striploin**

Tender Slow-cooked beef in Madeira jus, with Yorkshire pudding, veggies, and herb potatoes.  
(C, D, E, G, M)

**Baked Scottish Salmon**

Oven-baked salmon, creamy Potato mash, long stem broccoli, buttered vegetables with Creamy Capers & Saffron Sauce (D, E, G, M)

**Courgette, Peas, Spinach & Red Pepper Wellington**

Truffle potato puree, caramelised onion, tender stem broccoli, Basil Tomato Sauce.  
(G) (Option VG)

### Desserts

**Traditional Christmas Plum Pudding (D)**

A festive classic, served with indulgent homemade brandy sauce.

**Rhubarb & Ginger Cheesecake (Vegan & Gluten-Free)**

A tangy rhubarb and ginger cheesecake, paired with triple chocolate ice cream and a blueberry coulis.

**Chocolate and Orange tart**

Fresh berries and Belgium chocolate crumble (N)

**Bedrooms are available subject to availability.**

**£10 per person non-refundable deposit required.**

**Full payment is required 30 days prior to the booking date.**

D - Dairy | F - Fish | G - Gluten | E - Egg | N - Nut | S - Sulphite | M - Mustard | C - Celery | VG - Vegan | GF - Gluten Free

FROM  
**£49**  
Per Adult

Book now to avoid disappointment on 02085471777 or email [events@warrenhouse.com](mailto:events@warrenhouse.com)

