

# CHRISTMAS DAY LUNCH

Private Room Hire Available for Intimate gatherings

25th December

12:00 - 5:00pm

1 Glass of Prosecco / Soft Drink on Arrival

## 3 Course Menu

1 Glass of Wine / Soft Drink with Meal

### Pre-Starters

Assorted Bread Basket for sharing (G, S)

### Starters

Chicken Liver Pâté

*Caramelised peach chutney & croutons (D, M, G, C, S)*

Wild Chickory Salad with Squash

*Tomatoes, cucumber, Orange dressing (S)*

Winter Vegetable Soup

*Carrots, Pumpkin and Lentils (D, G, C)*

Smoked Salmon Rillets

*Herb Crustini (E, S, D)*

### Main Courses

Traditional Turkey Bronze

*Served with winter vegetables, chestnut & sage croquettes, roasted potatoes, pig in blankets drizzled with gravy & cranberry sauce (G, M, C, S)*

Roasted Squash Steak

*Duxcelle of mushrooms, spiced squash puree, brussels sprouts & Christmas salsa verde (S, VG)*

Pan Fried Fillet of Seabass

*With caviar, samphire, new potatoes and beurre blanc (E, S, D)*

Pumpkin & Sage Risotto

*Served with aged parmesan  
Vegan Option also available (Veg, D, S)*

### Desserts

Traditional Christmas Pudding

*Brandy crème anglaise (S, D, N, G)*

Treacle Tart

*Served with Custard or Icecream (G, D, N, S, E)*

Vegan Chocolate & Raspberry  
Tart

*Served with Seasonal berries and coulis (N, S)*

Cheese Board

*Brie, Mature Cheddar, Blue Cheese, Nuts, Celery,  
Chutney, Grapes, Berries and Crackers  
(D, G, N, C, S)*

£130  
per adult

£65  
per child  
(12 years and under)

£10 per person deposit required | Full payment by 1st December 2022

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

Book now to avoid disappointment on 0208 547 1777 or email [events@warrenhouse.com](mailto:events@warrenhouse.com)