



THE BROADFORD  
HOTEL

## Christmas Day Lunch Menu

£85.00 per person

12: — 14:00

Glass of Prosecco and canapés

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Butternut squash veloute, toasted pumpkin seeds (DF/GF)

Chicken and tarragon terrine, celeriac remoulade (GF)

Smoked salmon mousse, crème fraîche, lime and dill (GF)

Prawn cocktail soaked in Misty Isle gin, brioche (DF)

Baked camembert, homemade red onion and cranberry chutney, crusty roll (V)

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Mulled wine sorbet

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Traditional roast turkey, served with all the trimmings

Roast fillet of cod, cheddar and herb crust, tomato fondue, roast potatoes

Thyme and rosemary-rubbed ribeye steak, served with all the trimmings (DF)

Root vegetable tarte tatin, served with all the trimmings (DF/V)

Luxury vegan roast, with all the trimmings (VE)

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Christmas pudding, brandy sauce

Homemade lemon tart, raspberry sorbet

Sticky toffee pudding, Drambuie sticky toffee sauce (GF)

Cheese Board, oat cakes, chutney

Chocolate Torte, kirsch and maraschino cherry compote, vanilla ice cream

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Tea or coffee, served with mince pies

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**Allergens and dietary requirements:** *If you have a food allergy, intolerance or coeliac disease, please speak to the staff about the ingredients in your food and drink before you order. Full allergen information is available on request. We cannot guarantee that all our products do not contain traces of nuts or seeds. Fish may contain bones. **DF = Dairy Free; V = Vegetarian; VE = Vegan; GF = Gluten Free.***

**T&Cs:** *We require a deposit of 50% per person when booking. The balancing payment will be taken when you place your pre-order, which you must do by Friday 13 December 2024.*