19 25

# CHAMPNEYS

# LUNCH MENU

## Christmas Day

### STARTERS

**Roasted Onion & Parsnip Soup**
Parsley oil, parsnip crisp

**Chicken Liver Parfait**
Onion marmalade, warm toasted brioche

**Scottish Smoked Salmon**
Rye Bread, caper butter

**Roasted Red Pepper & Tomato Soup**
Croutons VG

### MAIN COURSE

**Roast Turkey with all the Trimmings**
Yorkshire pudding, turkey gravy

**Pan Roasted Sea Bass**
Pomme purée, Tenderstem broccoli, white wine, chive butter sauce

**Roast Sirloin of Beef**
Roast potatoes, charred carrot, red wine jus and Yorkshire pudding.

**Sweet Potato Pithivier filled with Spinach & Quinoa**
On a bed of butternut squash purée VG

### DESSERT

**Christmas Pudding**
Warm brandy sauce V

**Classic Cheese Board**
With crackers, grapes, celery, quince paste and pear jelly V

**Chocolate Truffles**

**Salted Caramel Tart**
Coffee cream served with caramel shards V

**Chocolate Yule Log** VG

**Tea & Coffee**

If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before you order your meal. We proudly serve seafood certified by MSC (and where applicable, ASC/BAP), sourced from responsibly managed, traceable fisheries and farms that protect ocean health.

V Vegetarian VG Vegan