



Christmas Day Dinner

Tylney Hall Hotel Christmas House Party

Starters

Leek and basil soup

warm poached hen egg, softened leek (V,M,E)

Main Courses

Roast turkey

fondant potato, savoy, honey roast carrot, maple parsnip, Cumberland pig in blanket, stuffing

Sauces: cranberry jelly, turkey gravy, brioche sauce (G,CeI,E,M,SuI,N)

Dry aged beef fillet

black truffle mash, colcannon mash, wild mushroom gratin, shaved chestnut mushroom

(F,M,E,G,Su,Ce)

Desserts

Trio of festive desserts

Yule log, pudding mousse, mince pie ice cream (M,G,E,Su)

Tea, Coffee & Mince Pies

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order

and note the following menu content abbreviations for your information:

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian *can be adapted to gluten free