CHRISTMAS LUNCH & DINNER 45PP



Menu 1



Potted ham hock, piccalilli relish, crisp sourdough toasts

Roasted sea bass, buttered leeks, champagne butter chive sauce

Warm Christmas pudding, brandy custard



Menu 2

Beetroot cured salmon, soured cream, radish & dill



Roast Norfolk bronze turkey, sage $\mathcal E$ onion stuffing,

seasonal vegetables, sweet cranberries, gravy

Caramelised mulled wine poached pear,

blackberry sorbet











Some dishes can be adapted so if you have any dietary requirements or allergies and require assistance in choosing a suitable dish, please let us know. An optional 12.5% service charge will be applied to food and beverage.



Private Dining CHRISTMAS BANOUETS AT THE STRATFORD 60PP







THE WELLINGTON FESTIVE MENU

Beetroot cured salmon, soured cream, radish & dill

Beef fillet Wellington, truffle buttered Savoy cabbage, red wine gravy

lced nougatine mousse, warm clementine's



Y Tea, coffee & mini mince pies

THE TURKEY FESTIVE MENU



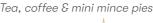
Tiger prawn risotto, tarragon bisque

Roast Norfolk bronze turkey, sage & onion stuffing, seasonal

vegetables, sweet cranberries, gravy

Warm Christmas pudding, brandy custard















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