

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 & 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.

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Private Dining

CHRISTMAS BANQUETS

AT THE STRATFORD

60PP

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THE WELLINGTON FESTIVE MENU

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Beetroot cured salmon, soured cream, radish & dill

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

Iced nougatine mousse, warm clementine's

★ *Tea, coffee & mini mince pies*

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THE TURKEY FESTIVE MENU

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★ *Tiger prawn risotto, tarragon bisque*

Roast Norfolk bronze turkey, sage & onion stuffing, seasonal

vegetables, sweet cranberries, gravy

Warm Christmas pudding, brandy custard

Tea, coffee & mini mince pies

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