

# Cunarder Restaurant Christmas Day Lunch Menu

## STARTERS

**Sweet Potato and Butternut Squash Soup (GF, Vegan)**  
Herb Oil

**Scallops and Lobster Thermidor**  
With a Light Mustard and Cheese Sauce Baked in a Scallop Shell

**Chicken Liver, Cognac and Foie Gras Pate**  
Butter Brioche Toast, Tomato Jam

**Rosary Goat Cheese Souffle (V)**  
Winter Leaves, Textures of Beetroot

## MAINS

**Dorset Bronze Turkey**  
Chestnut and Apricot Stuffing, Pigs in Blankets, Roast Potatoes, Pan Jus

**Roast Sirloin of Beef**  
Roast Potatoes, Yorkshire Pudding, Pan Jus

**Monkfish Tail wrapped in Parma Ham (GF)**  
Crispy Sage, Parmentier Potatoes, Lemon Sabayon

**Wild Mushroom and Dorset Blue Vinny Pastry Parcel (V)**  
Sweet Potato Crisps, Pecorino Cheese

**£72 per adult**  
**£35 per child**

## DESSERTS

**Traditional Plum Pudding**  
Mince Pie Flavoured Ice Cream and Brandy Sauce

**Chocolate and Salted Caramel Bar**  
Orange Sorbet

**Selection of English & Continental Cheese**  
Biscuits, Grapes, Celery and Quince Jelly

**Seasonal Fruit Salad**

*Includes 3 course meal  
and a gift per table.  
Then stay on for  
Afternoon Tea &  
Christmas Cake!*

Please be advised that we cannot guarantee that our food does not contain traces of **Nuts** or **Shellfish**.

Whilst we do our best to remove all bones from produce some may remain. If you require information regarding the presence of **allergens** in any of our foods, please ask a member of staff who will be happy to provide this information.

