

SECKFORD
HALL HOTEL
& SPA

Christmas Dinner Menu

CREAMY PARSNIP VELOUTÉ
spiced raisins, parsnip crisps, sourdough (VG)

SMOKED HADDOCK RILLETTES
with pickled cucumber, baby watercress, brioche

CONFIT DUCK TERRINE
pickled pear, celeriac remoulade

ROASTED GARLIC AND MUSHROOM TARTLET
baby spinach and endive salad (V)



ROAST TURKEY BREAST
pig in blanket, warm cranberry sauce and
a shallot, bacon, thyme stuffing

BRAISED BEEF SHIN
carrot puree, confit shallot, red wine jus

ROASTED COD SUPREME
creamed leeks and savoy cabbage

ROOT VEGETABLE, LENTIL AND CHESNUT
PUFF PASTRY PIE
(V & VG)

*All served with roasted potatoes and roasted
and steamed seasonal vegetables*



SECKFORD HALL CHRISTMAS PUDDING
brandy creme anglaise

DARK CHOCOLATE AND CARAMEL TART
praline mascarpone cream (V)

LEMON POSSET
with shortbread (V & VG)

WINTER BERRY TRIFLE
mulled wine jelly (V)

Please inform us if you have any
special dietary needs or intolerances

