



STRATTON HOUSE

hotel | restaurant | bar | conference

CHRISTMAS SET MENU

1 Course £15.95 | 2 Courses £22.95 | 3 Courses £29.95

STARTERS

POTTED CHICKEN LIVER PÂTÉ

Served with an onion compote and toasted sourdough.

DEEP FRIED MUSHROOMS STUFFED WITH STILTON

Served with a port & cranberry chutney.

TRADITIONAL PRAWN COCKTAIL (GF)

Shredded crispy lettuce, juicy prawns topped with a tasty homemade marie-rose sauce, dressed with three shell on prawns. Served with brown bread & butter.

BAKED CAMEMBERT WITH A DATE & WALNUT CRUST (V) (VGN) (GF)

Served with warm ciabatta.

CHINESE SPRING ROLLS (V)(VGN)

Served with a ginger & spring onion dipping sauce.

BEETROOT CURED GRAVLAX (GF)

Served with a beetroot & watercress salad and a dill & citrus dressing.

MAINS

DELICIOUS CHRISTMAS TURKEY DINNER (GF)

Served with homemade chestnut stuffing, pigs in blankets, roast potatoes and a jug of bread sauce.

BEEF EN CROÛTE (£6.00 SUPPLIMENT)

Fillet steak topped with pâté encased in pastry in a brandy & mushroom sauce served with roast potatoes.

VEGETARIAN ROULADE (GF) (V)

Served with new potatoes and homemade ratatouille.

FILLET OF SEABASS & GARLIC PRAWNS (GF)

Served with new potatoes.

GAMLINGAY BELLY OF PORK

With a Calvados Jus, creamed potatoes and an apple fritter.

VEGETABLE EN CROÛTE (V)

Served with a cream & wholegrain mustard sauce and sautéed potatoes.

All the above is served with a medley of seasonal vegetables.

DESSERTS

PLEASE ASK THE WAITING ON STAFF TO SEE OUR SELECTION OF DELICIOUS HOMEMADE SWEETS

(V) - SUITABLE FOR VEGETARIANS (VGN) – SUITABLE FOR VEGANS / (GF) - GLUTEN FREE

All GF meals need to be amended by our chefs to meet your requirements. If you suffer from a food allergy or intolerance, or have any dietary requirements, please let your waiter/waitress know prior to placing your order.



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Name/s:

Allergy/Dietary

Requirements:

STARTERS

PÂTÉ

MUSHROOMS

PRAWN COCKTAIL

CAMEMBERT

SPRING ROLLS

GRAVLAX

MAINS

ROAST TURKEY

BEEF EN CROÛTE

VEG ROULADE

FILLET OF SEABASS

BELLY OF PORK

VEG EN CROÛTE

A £10.00 non-refundable deposit will be required per head along with a pre-order

10% Service charge is added to tables of 10 or more. Any variation made to dishes may incur an additional cost. Any large parties will be provided with one bill only



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