

Festive Nights Menu

Starters

Roast cauliflower and truffle velouté, thyme, toasted sourdough v (gf)

Chicken and wild mushroom terrine, ginger spiced bread, dressed watercress, pickles (gf)

Cured seabass, pickled shallot, vodka fennel salad, horseradish cream,
crisp capers, caviar gf

Caramelised shallot and sundried tomato tart, pine nut and rocket, balsamic dressing ve

Beef fillet carpaccio, pickled beetroot, curly endive, grana padano,
shaved cured egg yolk gf

Mains

Roast turkey, fondant potato, chestnut and sausage stuffing,
seasonal vegetables, sage gravy (gf)

Lamb rump, beetroot emulsion, maple chicory, cauliflower,
charred onion, rosemary jus gf

Pan seared salmon, shredded sprouts, pine nuts, celeriac pureé, clementine dressing gf

Tofu and stuffing, caramelised parsnips, confit potato, crispy kale ve

Caramelised cauliflower, cauliflower pureé, roasted chickpea and tomato ragú ve

Desserts

Christmas pudding, brandy sauce, red currants (ve, gf)

Christmas spiced pears, vanilla yogurt, blackberries v, gf

Chocolate delice, shaved chocolate, pumpkin praline, clementine soup, vanilla ice cream v, gf

Profiteroles, caramel cream, chocolate ganache, caramel dust v, gf

Cheese selection, grapes, quince, celery, crackers (supplement) v

* means can be made (gf/v/ve) on request



THE LODGE
DUXFORD