

# FESTIVE LUNCH MENU

## STARTERS

Roasted carrot and pumpkin soup

served with warm bread roll (6-wheat) and butter (7)  
(Gluten free roll and plant-based spread available)

Chicken liver and wild mushroom terrine, baby leaf and herb salad, sweet chutney and toasted sourdough

**(6-wheat) (9, 12, 13)**

(Gluten free toast available)

Chargrilled vegetable and harissa hummus salad, crispy onions baby leaves and salsa verde. **(VE) (6-wheat) (9, 10, 13)**

## MAINS

Roast salmon fillet, sauteed spinach and peas, sea herbs & curry cream sauce

**(3-cod) (12) (GF) (3-salmon, 7, 12)**

Vegetable tagine tart, toasted seeds and pomegranate with quinoa and vegetable salad and red pepper sauce **(VE) (GF) (9, 13)**

Traditional roast bronze turkey parcel, sage and onion sausage meat stuffing, pigs in blankets turkey gravy and cranberry sauce **(GF) (9, 12)**

*All served with traditional trimmings of roast potatoes, braised red cabbage, Brussel sprouts and carrots (VE) (GF)*

### Allergen Index

No.1&2 - Shellfish	No.7 - Milk / Milk No.12 - Celery products & Celeriac
No.3 - Fish	No.8 - Soya
No.4 - Peanuts	No.13 - Mustard
No.5 - Nuts	No.9 - Sulphur Dioxide
No.6 - Cereals, wheat containing gluten	No.14 - Lupin
	No.10 - Sesame Seeds
	No.11 - Egg

**(V)** Vegetarian **(VG)** Vegan **(GF)** Gluten Free



## DESSERTS

Christmas pudding served with brandy sauce or vanilla ice cream **(GF) (VG) (5-NUTS)**

(Can be served with vegan ice cream)

Chocolate & cherry torte, vanilla ice cream **(VE) (6-wheat) (8)**

Baked Raspberry and almond tart with almond brittle and raspberry sorbet **(VE) (Gf) (5-Nuts) (8)**

Tea coffee and mince pies **(GF) (9)**

Festive drink on arrival  
(1 glass per person)



**CLAYTON HOTEL**  
BIRMINGHAM