Lunch Menu, County Hotel

STARTERS

CARROT AND CORIANDER SOUP
Herb oil (VE,GF)

HAM HOCK TERRINE
Crisp black pudding, shallot chutney (GF)

SMOKED MACKEREL PATE
Spiced butter, crusty bread

MAIN COURSE

ROAST TURKEY BREAST
Parsnip & sage puree, sausage meat stuffing and winter vegetables

APRICOT AND CHESTNUT ROAST
Parsnip and sage puree, winter vegetables (VE,N)

ROAST SALMON FILLET
Tenderstem broccoli, lemon and herb butter (GF)

DESSERTS

CHOCOLATE TART
Raspberries (GF, V)

TRADITIONAL CHRISTMAS PUDDING
Brandy Sauce (V)

WINTER BERRY ETON MESS
Toasted Hazelnuts (V, GF, N)