



3 COURSE FESTIVE LUNCHES

£40
pp

Served 12-3.30pm in the
Oak Room Restaurant

STARTERS

Butternut Squash Soup

Roast Chestnut - Truffle Crème Fraiche

Grants Pork Terrine

Apricot- Sage - Pecan - Celeriac Remoulade

Treacle Cured Salmon

Sweet Oat Crumb - Pickled Beetroot

Horseradish

Quinoa (Vegan)

Pomegranate - Orange - Pistachio

Candied Pumpkin Seeds - Citrus Dressing

MAINS

Roast Turkey Roulade

Stuffing - Gammon - Cranberry - Pan Gravy

Daube Of Beef

Guinness & Treacle Braising Jus

Pan Roast Salmon Fillet

Leek - Lobster & Prawn Bisque

Mushroom (Vegetarian)

Lentil - Cranberry - Chestnut Nut Roast

Veggie Gravy

Baked Celeriac Terrine (Vegan)

Kale - Squash - Crisp Parsnip

(all served with Potato Gratin - Creamed Potato
and Seasonal Vegetables)

DESSERTS

Traditional Christmas Pudding Brandy Cream

Omagh Apple Crumble

Brown Butter Crumb - Vanilla - Almond

Chocolate Delice

Hazelnut Praline Ice Cream

Vegan Christmas Pudding

Pre-booking essential

Pre-order required for parties over 12 Guests.

Available from 17 November - 30 December



EBRINGTON CHRISTMAS COCKTAILS - £11

Buttered Blizzard Vodka - Coffee Liqueur

Butterscotch - Salt - Cream - Nutmeg

Santa Spritz Aperol - Mulled Wine Reduction

Lemon - Cranberry - Prosecco

Merry Margarita Tequila - Orange Liqueur

Apple Cider - Cinnamon Agave - Sugar Rim

The Ebrington Eggnog House Made Rum
& Pistachio Eggnog

