



PORT LYMPNE ILLUMINATED

Three-Course Set Dinner Menu

£65 per person

Starters

Salmon gravlax, beetroot relish, chive crème fraîche (F, D, SS, M)

Dietary alternative - Butternut squash and coconut soup, sage pesto (V VG)

Mains

Mains are served with potatoes and seasonal vegetables

Traditional roast turkey, cranberry compote, pigs in blankets (G, SS)

Dietary alternative - Butternut squash and courgette nut roast (V VG (N))

Desserts

Apple and cinnamon crumble, vanilla custard (V (D, G))

To Finish

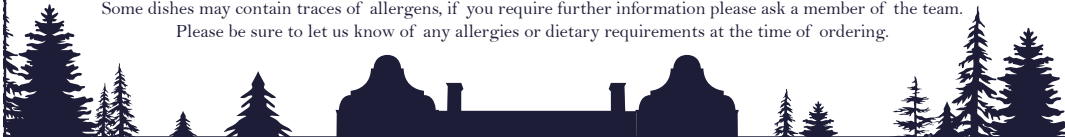
Coffee and mince pie

ALLERGENS: (V) VEGETARIAN (VG) VEGAN

Some of our dishes are vegetarian/vegan or contain the following allergens:

C - CELERY, CR - CRUSTACEAN, E - EGGS, D - DAIRY, F - FISH, G - GLUTEN, L - LUPIN, M - MUSTARD,
MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY

Some dishes may contain traces of allergens, if you require further information please ask a member of the team.
Please be sure to let us know of any allergies or dietary requirements at the time of ordering.





PORT LYMPNE ILLUMINATED

Three-Course Dinner Menu

£75 per person

Starters

Pressed ham hock terrine, apple puree, celeriac remoulade, watercress (M)

Salmon gravlax, beetroot relish, chive crème fraîche (F, D, SS, M)

Butternut squash and coconut soup, sage pesto (V) (VG)

Mains

Mains are served with potatoes and seasonal vegetables

Traditional roast turkey, cranberry compote, pigs in blankets (G, SS)

Butternut squash and courgette nut roast (V) (VG) (N)

Braised beef, smoked pancetta, chestnut mushroom, petit onions (SS D)

Grilled plaice fillets, champagne, prawn and cucumber sauce (F, D, SS, CR)

Desserts

Chocolate fondant, sour cherry with vanilla ice cream (V) (G, E, D)

Lemon posset, blackberry compote, fennel seed shortbread (V) (D, G)

Traditional Christmas pudding and brandy custard (V) (E, G, D, S) vegan option available

To Finish

Coffee and mince pie

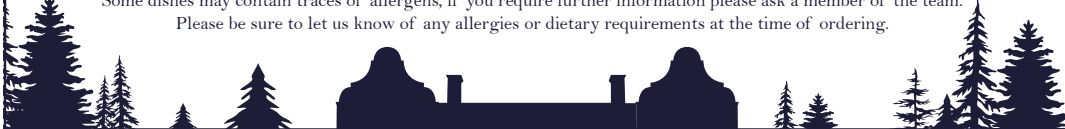
ALLERGENS: (V) VEGETARIAN (VG) VEGAN

Some of our dishes are vegetarian/vegan or contain the following allergens:

C - CELERY, CR - CRUSTACEAN, E - EGGS, D - DAIRY, F - FISH, G - GLUTEN, L - LUPIN, M - MUSTARD,
MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY

Some dishes may contain traces of allergens, if you require further information please ask a member of the team.

Please be sure to let us know of any allergies or dietary requirements at the time of ordering.





PORT LYMPNE ILLUMINATED

Two-Course Set Dinner Menu

£50 per person

Mains

Mains are served with potatoes and seasonal vegetables

Traditional roast turkey, cranberry compote, pigs in blankets (G, SS)

Dietary alternative - Butternut squash and courgette nut roast (V) (VG) (N)

Desserts

Apple and cinnamon crumble, vanilla custard (V) (D, G)

To Finish

Coffee and mince pie

ALLERGENS: (V) VEGETARIAN (VG) VEGAN

Some of our dishes are vegetarian/vegan or contain the following allergens:

C - CELERY, CR - CRUSTACEAN, E - EGGS, D - DAIRY, F - FISH, G - GLUTEN, L - LUPIN, M - MUSTARD,
MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY

Some dishes may contain traces of allergens, if you require further information please ask a member of the team.
Please be sure to let us know of any allergies or dietary requirements at the time of ordering.

