



Scotney Castle Christmas Lunch Menu

Served between 30 November and 18 December

Roasted tomato, garlic and thyme soup (vg)*
Served with chunky granary bread

Spiced butternut squash and coconut soup (vg)*
Served with chunk granary bread

Traditional roast turkey
Sage and onion stuffing, pigs in blankets, cranberry sauce, roast potatoes, seasonal vegetables and a rich red wine gravy

Mushroom and red wine pie (vg)*
Sage and onion stuffing, cranberry sauce, roast potatoes, seasonal vegetables and a rich red wine gravy

Traditional Christmas pudding (vg)
Warm cherry compôte and brandy sauce

Spiced cherry, orange and almond tart (v)*
Cherry compôte and whipped orange cream

2 courses served with coffee or tea and a mince pie £25
3 courses served with coffee or tea and a mince pie £30

***Please note: due to the chance of cross-contamination, we are unable to guarantee any dish free-from, however we do have options available that can be made without ingredients which contain gluten. Contact us to discuss your allergy or dietary requirements.**

Advance booking is **essential**, book a table on our website to make your reservation.

All visitors should also book their car parking in advance to guarantee entry. This must be done separately at the time of your table booking and can be booked by calling 0344 249 1895 or via our website. Car park bookings open four weeks in advance and new dates are released every Thursday morning.

