



ST. MELLION  
ESTATE

# Festive Lunch & Dinner

Lunch 12.30pm to 2pm / Dinner 6pm to 9pm  
2 Courses £23 per person / 3 Courses £28 per person  
*served everyday throughout December*

## MENU

### To Start

Tomato & Red Lentil Soup (vg, gfa)  
*Herb croutons, parsley oil, crusty bread roll*  
Duck Liver, Pork & Port Pâté (gfa)  
*Spiced pear, apple chutney, toasted brioche*  
Smoked Mackerel Mousse (gfa)  
*Toasted ciabatta, watercress & beetroot salad, lemon garnish*

### Mains

Roast Turkey Roulade (gf)  
*Turkey breast stuffed with pork, sage & onion stuffing, wrapped in smoked streaky bacon with roast potatoes, rich gravy*  
Roasted Stone Bass (gf)  
*Roasted new potatoes, green herb sauce*  
Vegetable Nut Roast (vg, gf, n)  
*Roasted new potatoes, roasted carrot gravy*

All main courses served as above with seasonal vegetables

### Desserts

Chocolate Mousse Cup (v, gf)  
*Chantilly cream, berry compôte*  
Traditional Christmas Pudding (v, gf, vga)  
*Clotted cream, brandy sauce*  
Lemon & Raspberry Posse  
*Vanilla cream, short bread*

### Tea/Coffee & Mini Mince Pies

#### Allergen Information:

All food is prepared in an area where allergens are present.  
Most dishes can be adapted to suit a gluten free diet.  
Should you have any dietary requirements, allergies  
or intolerances, please advise a member of our team upon ordering.  
V - vegetarian / VG - vegan / GF - gluten free / GFA - gluten free  
available / VGA - vegan available / N - nuts

**BOOK NOW:**

01579 352062 | [EVENTS@ST-MELLION.CO.UK](mailto:EVENTS@ST-MELLION.CO.UK)

[ST-MELLION.CO.UK](http://ST-MELLION.CO.UK)