



Festive Lunch Menu

Lunch 12.30 to 2pm

2 Courses £27 per person / 3 Courses £32 per person



ST MELLION
ESTATE

To Start

Classic Prawn Cocktail (gf)

Marinated tomato, cucumber, lemon, smoked paprika herb salad, Marie Rose sauce

Curried Lentil, Parsnip & Apple Soup (vg, gf)

Curry oil, micro coriander

Brussels Pâté

Toasted brioche, tomato & smoked garlic chutney

Mains

Traditional Roast Turkey (gf)

Pork, apricot & chestnut stuffing, pigs in blankets, roasted potatoes, roast turkey gravy

Roasted Salmon Fillet (gf)

New potatoes, herb beurre blanc

Carrot & Courgette Timbale (vg, gf)

Roasted squash, beetroot, quinoa, spinach, roasted sweet potatoes, red pepper rouille

All main courses served as above with seasonal vegetables

Desserts

Chocolate Brownie & Griottine Cherry Mousse (v)

Chocolate cookie

Traditional Christmas Pudding (v, vga, gf)

Clotted cream, brandy sauce

Lemon & Raspberry Meringue Pie (v, gf)

Raspberry gel

Fresh Fruit Salad (vg, gf)

Blood orange sorbet

Coffee & Mince Pies

Allergen Information:

All food is prepared in an area where allergens are present. Should you have any dietary requirements, allergies or intolerances, please advise a member of our team when ordering.

Menu correct as of 1st March 2026 however we reserve the right to use substitute ingredients/ items based on ingredient/item availability at the time.

V – vegetarian / VG – vegan / GF – gluten free / GFA – gluten free available / VGA – vegan available / N – nuts / P – peanuts

