

Festive Lunch Menu 2025

Anderida Restaurant

£38.00 per person

Starters

Cumin Roasted Celeriac Soup (N,Ce,PB)

Chestnut crumble

Beetroot Cured Salmon (F,Su)

Tarragon potato salad, pickled shallots, baby cress

Chicken & Herb Pressing (Su,Mu,G,E,M)

Fig chutney, seasonal leaves, toasted brioche

Roasted Butternut Squash (PB,G)

Pickled beetroot, coconut yoghurt, chimichurri

Main Courses

Roasted Turkey Crown & Apricot & Sage Stuffing (M,G,Ce,Su)

Roasted cocotte potatoes, seasonal vegetables, pigs in blankets, port & cranberry jus

Confit Duck Leg (M,Su)

Braised red cabbage, roasted roots, fondant potato, red wine jus

Baked Fillet of Hake (F,M,Su)

Pancetta, cassoulet, samphire, aioli

Maple Roasted Parsnips (PB,G)

Wild mushrooms, baby spinach, carrot emulsion, crispy onions

Desserts

Christmas Pudding (G,E,M)

Brandy anglaise

Caramelised Lemon Tart (E,M,G,N)

Glazed figs, roasted almond Chantilly

Chocolate & Orange Éclair (E,M,G)

Chocolate crumb, vanilla Chantilly, orange purée

British Cheese Plate, Cheddar, Stilton & Sussex Brie (G,M,Ce,Mu,Su)

Seasonal chutney, crackers, celery, grapes



A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team. If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy

Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish

So - soybeans Su - sulphur dioxide & sulphites V - vegetarian *can be adapted to gluten free

The menu and allergens are subject to change.