



Anderida Restaurant

Festive Lunch Menu

STARTER

Butternut Squash and Basil Soup (N,Ce,PB)
roasted chestnuts

Beetroot Cured Salmon (F,Su)
tarragon potato salad, pickled shallots, baby cress

Chicken and Herb Pressing (Su,Mu,G,E,M)
fig chutney, seasonal leaves, toasted brioche

Roasted Butternut Squash (PB,G)
pickled beetroot, coconut yoghurt, chimichurri

MAIN COURSE

Roasted Turkey Crown with Apricot and Sage Stuffing (M,G,Ce,Su)
roasted cocotte potatoes, seasonal vegetables,
pigs in blankets, port & cranberry jus

Supreme of Guinea Fowl (M,Su)
smoky dauphinoise potato, baby spinach, maple & dill glazed carrots

Baked Fillet of Hake (F,M,Su)
pancetta, cassoulet, samphire, aioli

Maple Roasted Parsnips (PB,G)
wild mushrooms, baby spinach, carrot emulsion, crispy onions

DESSERT

Christmas Pudding (G,E,M)
brandy anglaise

Caramelised Lemon Tart (E,M,G,N)
glazed figs, roasted almond Chantilly

Apple Crème Brûlée (E,M,G)
cinnamon biscuit

**British Cheese Plate, Cheddar,
Stilton and Sussex Brie** (G,M,Ce,Mu,Su)
seasonal chutney, crackers, celery, grapes

Tea, Coffee & Mince Pies (E,G,M,N,Su)

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 / Mo - molluscs / Mu - mustard
N - tree nuts / P - peanuts / Se - sesame / Sh - shellfish / So - soybeans / Su - sulphur dioxide & sulphites / V - vegetarian / PB - plant based*

The menu and allergens are subject to change.

