

Menu

Christmas Dinner in the Great Hall

Starter

Beetroot, orange and dill cured salmon with pickled fennel, shallot and radish salad with lime yoghurt dressing

Vegetarian

Roast butternut, honey and rosemary velouté with spinach cream cheese ravioli

Vegan

Caramelised pear with vegan feta and chicory salad, crispy shallots, black olive and chive dressing

Goleta, Sauvignon Blanc, Valle Central, Chile

Main Course

Thyme roasted turkey with confit leg, pork and chestnut stuffing, bacon wrapped sausage, roasted Parisienne potatoes, crushed carrot and swede with peppered Brusseltops, a bread sauce croquette and turkey jus

Vegetarian and Vegan

Roasted squash, mushroom and chestnut pithivier* with crushed carrot and swede peppered Brussel tops and tarragon sauce

Rhanleigh, Cabernet Sauvignon, Western Cape, South Africa

Dessert bowl food served on Platform 9 ¾

Traditional Christmas pudding with brandy anglaise

Milk chocolate and orange mousse with spiced clementine's caramelised white chocolate and ginger crumb

Roasted chestnut and espresso tart with vanilla butterscotch and raspberries

* Pithivier is made with vegan pastry