

Lythe Hill Hotel & Spa

Starters

Chicken Liver Pâté
Caramelised onion chutney, crouste

Salmon Gravlax
Pickled cucumber, dill crème fraîche, rye toast

Roast Parsnip & Spiced Apple Soup
Parsnip crisp, toasted pumpkin seeds (ve, gf)

Main Courses

Traditional Roast Turkey or Beef Sirloin
Roast potatoes, braised red cabbage, honey glazed carrots, triple cooked parsnips, sprouts, apricot stuffing, pigs in blankets, Yorkshire pudding, gravy

Pan roasted Hake
Herb crushed new potatoes, grilled asparagus, lemon & chive beurre blanc

Chestnut and Sage Pavé
Roast potatoes, braised red cabbage, glazed carrots, triple cooked parsnips, sprouts, Yorkshire pudding, mushroom jus (vea, gfa)

Desserts

Traditional Christmas Pudding
Brandy sauce

Baileys Panna Cotta
Dark chocolate soil, candied hazelnut

Mulled Wine-Poached Pear
Vegan vanilla ice cream, oat crumble (ve, gfa)

Cheese Board
Local cheeses (£12 supplement)

Please let us know if you have any allergies or dietary requirements. As our dishes are made from scratch here in the kitchens we cannot 100% guarantee the absence of trace allergens.

We include a discretionary 12.5% service charge on the bill for easy tipping and 100% of any tips go directly to our restaurant teams.

V - Vegetarian | VG - Vegan | GF - Gluten Free | DF - Dairy Free