



CHRISTMAS DAY LUNCH MENU

Sights and Sounds of London on Christmas Day with 3 Course Christmas Lunch



STARTER

MAPLE FLAVOURED ROOT VEGETABLE SOUP (VE) *

Carrots, parsnips and onions caramelised in a sweet maple flavoured syrup, seasoned with festive spices. Served with herb toast



MAIN

TRADITIONAL HAND-CARVED TURKEY

Served with sage and onion stuffing, pig in blanket, a Yorkshire pudding, roast and mashed potatoes, carrots, honey-roasted parsnips, red cabbage, Brussels sprouts, and gravy

Or

BEETROOT, BUTTERNUT SQUASH & CRANBERRY WELLINGTON (VE) *

Puff pastry filled with beetroot, butternut squash and cranberry. Served with roast potatoes, carrots, red cabbage, Brussels sprouts, broccoli, and gravy



DESSERT

CHRISTMAS PUDDING (V)

Served with brandy sauce

Or

FESTIVE CRUMBLE (V)


Kentish Bramley apple and mincemeat crumble with custard



DRINKS

1 Glass of House Wine (Red or White)

Tea or Coffee



Please note:

Menu choices have to be pre-ordered at least 72 hours before the event. We do not guarantee that products are free from nuts or traces of nuts. For any special dietary requirements please email our Reservations on reservations@goldentours.com or call on [+44 \(0\)207 630 2028](tel:+442076302028)

*A suitable alternative might be given.