

Lansdowne Arms

Christmas Menu

STARTERS

Duck Choila with Egg Tortilla (Mu, So, Eg, D)

(A traditional Nepali dish of spiced duck tossed with aromatic herbs and mustard oil, served with a homemade soft egg tortilla.)

Classic Prawn & Devon Crab Cocktail (Cr, F, D) (GFO)

(Succulent prawns and fresh Devon crab layered with tangy marie rose sauce, served on buttered bread.)

Minted chicken Skewer (So)(GF)

(Chicken skewers grilled to perfection, served with a coconut-yogurt dip and herbs.)

Himalayan Winter Soup (Vg, Ve) (GFO)

(A fragrant Himalayan-inspired soup with warming spices, root vegetables, and homemade bread.)

MAIN DISHES

The Royal Christmas Roast (G, D, Cr, Su, So) (GFO)

(Lobster tail glazed with our house butter herbs, paired with traditional turkey breast wrapped in streaky bacon, pigs in blankets, maple glazed rainbow carrots, Brussels sprouts, stuffing balls, potatoes roasted in goose fat, curly kale, and silky red wine gravy.)

Herb Crust Lamb Rack (Cr, D, Su) (GFO)

(French trim lamb rack, coated with herbs cooked to perfection served with homemade creamy mash potatoes, heritage carrots, red wine jus and butter-poached prawns.)

Pan-Seared Monkfish (F, Cr, Sh, D) (GFO)

(Monkfish fillet pan-seared to perfection and served on a bed of buttered capers, samphire, crushed new potatoes, and creamy seafood sauce.)

Wild mushroom Wellington (VE) (G, Su, So)

(Wild Mushroom wellington, maple glazed carrots, Brussels sprouts, Roasted potatoes, herb infused curly kale, and vegan gravy.)

DESSERTS

**£90.00 PER
PERSON**

X-mas Pudding in Henessey XO sauce (D, G)

(Traditional christmas pudding served with conac XO infused sauce.)

Spiced Rum Infused Tiramisu (D, G)

(Italian classic with festive twist infused with spiced rum and irish cream.)

Cheese Platter (D, G)

(A selection of British cheeses, chutney, and crisp crackers the perfect ending to a festive feast.)

Sticky Toffee Pudding (D) (GF)

(A rich pudding smothered in warm toffee sauce and served with clotted cream.)

Rhubarb & Ginger Cheesecake (Ve) (GF)

(Vegan Rhubarb & Ginger cheesecake served with mix berry compot and vegan icecream.)

For Booking please call 01249812422 OR Visit our website:

www.thealchemyofappetite.com

**Please take note a deposit of £20 Per person is required
to secure the booking. Thank you.**

ARRIVAL DRINKS

Glass of Fizz

Warm Mulled Wine