



SAMPLE FESTIVE DINING MENU

STARTERS

Soup du jour

Textured soup with celeriac, leeks, field truffle, oyster mushroom and parsley with garlic croutons

Salmon with Tawny Port

Port salmon gravadlax, cucumber caviar, red cabbage, mango citrus purée, chili, dill oil

Goats Cheese Baked Grottin

Goat's cheese served with roasted beets, peppery rocket, chervil, brioche, basil dressing

MAINS

British Turkey Escalope

Breast of turkey coated in a crispy breadcrumb served with pigs in blankets, quenelle of root vegetable mash, chestnut stuffing cabbage parcel, and pan jus

Turkey Breast with Whiskey Bon Bon

Pan-fried Dorset rooster with whiskey-soaked wings bon bon, potato gnocchi, baby spinach and a tomato and olive sauce

Mushroom Rib Eye Steak

Plant Based mushroom steak with roasted Jerusalem artichoke quenelle of root vegetable mash, chestnut stuffing cabbage parcel, and pan jus

DESSERTS

Apple and Raspberry Crumble

Dessert Delice Trifle

Wembley Fruit Plate

CELEBRATE CHRISTMAS
AT WEMBLEY