

THE LYTTON

at Chalfont Dene

FESTIVE MENU

STARTERS

Roasted parsnip soup, parsnip crisp, toasted sourdough (GF) (V)

Smoked salmon & prawns, horseradish cream & lime vinaigrette (GF)

Chicken liver parfait, caramelised red onion marmalade, herb croutons (GF)

MAINS

Oven roasted turkey breast, chestnut & sage stuffing
& red current jus (GF)

Traditional nut roast, truffle & walnut oil (GF) (V)

Both served with roasted potatoes, maple glazed parsnips,
Brussels sprouts & almond fricassee

OR

Slow cooked shin of beef, heritage carrots, dauphinoise potato,
red wine jus (GF)

Pan fried fillet of hake, chorizo & white bean cassoulet (GF)

DESSERTS

Warm traditional Christmas pudding with brandy custard (V)

Dark chocolate fondant, vanilla bean ice cream, shortbread crumb (V)

Lemon tart, passionfruit coulis, mango sorbet (GF) (V)

2 courses
£26.50 per person

3 courses
£32.00 per person



(V) Vegetarian | (VE) Vegan | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.