

2024



TWO AA ROSETTE AWARD
FOR CULINARY EXCELLENCE

BOXING DAY

THE LORD BUTE HOTEL & RESTAURANT

BY
Bradley Green

ROASTED VEGETABLE TARTLET V
With crumbled goats cheese.

ROASTED PARSNIP SOUP
With brioche croutons.

LIGHTLY SPICED HAM TERRINE
With a fig jam.

POTTED DORSET CRAB
Crostoni, salted butter.

ALL SERVED WITH ROAST POTATOES AND SEASONAL VEGETABLES

CHICKEN SUPREME
Mushroom & tarragon cream sauce.

ROAST RUMP OF LAMB
Herb creamed potatoes & Merlot sauce.

PAN FIRED SALMON
with a dill and parsley sauce.

BEETROOT WELLINGTON VG
With vegan gravy.

WARM TREACLE TART
With vanilla ice cream.

BRADLEY'S CHEESE BOARD
With walnut honey.

TRIO OF SORBETS
With fresh fruit.

BERRY PANNA COTTA
Brown butter shortbread.

Our dish descriptions don't always mention every ingredient, so please ask if you are unsure. Please inform staff of any food allergies, intolerances or dietary requirements **prior** to placing your order, even if you have eaten the dish previously. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of cross-contamination, including but not limited to using separate allergen chopping boards, we cannot guarantee our food is 100% free of any allergen as some may be airborne.

V VEGETARIAN

VG VEGAN

BOXDM/DEC/PH