



THE WILLIAM CECIL  
*at Stamford*

**Festive Lunch Menu 2019**

For tables of 8 or more, must be pre-booked & pre-ordered.

£10 deposit per person required to confirm booking

Pre orders will be required 4 weeks prior to the day of the event along with full pre-payment

**£19.95 for two courses or £24.95 for three courses**

**To start**

Roast parsnip & apple soup (v) (GF)

Scottish smoked salmon, mustard & dill mousse, pea shoots (GF)

Chicken liver parfait, spiced plum chutney, toasted brioche

**To follow**

Norfolk Black turkey or sirloin of Lincolnshire beef

both served with roast potatoes, pork & apricot stuffing, pigs in blankets, chestnut sprouts,  
honey roast carrot & parsnip, red wine reduction

Wild mushroom risotto, mascarpone, parmesan, wild rocket (v)

Pan seared fillet of cod, tomato & chive ragout, samphire, watercress (GF)

**To finish**

Traditional Christmas pudding, brandy sauce, redcurrant (GF on request)

Caramelised lemon tart, textures of winter berries

Belgian dark chocolate torte, cherry puree , sea salted caramel ice cream

Tea, coffee & mini mince pies

**Food Allergies and Intolerances:** Before you order your food please speak to a member of the team if you want to know about our ingredients.