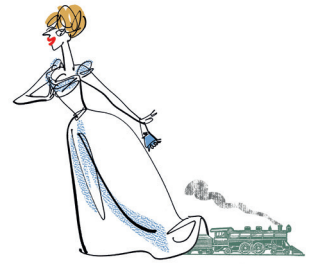


THE LALEE

BAR-RESTAURANT



CHRISTMAS DAY

£225 PER PERSON

AVAILABLE FROM 12PM UNTIL 5PM

Relish the flavours of this magical season at The LaLee. Anticipate British classics with a sophisticated flair and festive touch, encompassing delightful seasonal ingredients, indulgent desserts and incredible entertainment. The LaLee provides the perfect backdrop to celebrate this special day with your loved ones.

Canapes to start

STARTERS

Goose liver terrine, clementine & chestnut

MIDDLE COURSE

Dover sole, cauliflower, baby leek, Oscietra Caviar

MAINS

Roasted Bronze turkey, cranberry, pigs in blankets
Roasted Rib of Beef, celeriac & truffle, Yorkshire pudding

SIDE DISHES

Glazed heritage carrots
(g/f) (v)

Roasted sprouts & glazed
chestnuts (g/f) (v)

Roast Potatoes
(g/f) (v)

PRE-DESSERT

Colston Bassett Stilton, port jelly, crackers

DESSERTS

Your choice of

Bûche de Noël

Christmas pudding & brandy sauce

TO FINISH

Coffee & mince pies

*What Lillie wants, Lillie gets! For any dietary requirements or menu requests please ask your waiter.
An optional 15% service charge applies and all prices include VAT.*

THE LALEE

BAR-RESTAURANT



VEGETARIAN CHRISTMAS DAY

£195 PER PERSON

AVAILABLE FROM 12PM UNTIL 5PM

Canapes to start

STARTERS

Artichoke truffle salad (g/f) (d/f) (v+)

MIDDLE COURSE

Pumpkin ravioli, watercress, hazelnut (d/f) (v+)

MAINS

Celeriac & truffle Pithivier, baby leeks & hazelnut (d/f) (v+)

SIDE DISHES

Glazed heritage carrots
(g/f) (v)

Roasted sprouts & glazed
chestnuts (g/f) (v)

Roast Potatoes
(g/f) (v)

PRE-DESSERT

Colston Bassett Stilton, port jelly, crackers

DESSERTS

Bûche de Noël
Christmas pudding & brandy sauce

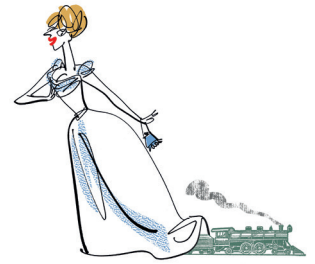
TO FINISH

Coffee & mince pies

*What Lillie wants, Lillie gets! For any dietary requirements or menu requests please ask your waiter.
An optional 15% service charge applies and all prices include VAT.*

THE LALEE

BAR-RESTAURANT



CHILDREN'S CHRISTMAS DAY

£95 PER PERSON

SUITABLE FOR AGES UNDER 12

STARTERS

Crudites with Hummus dip (g/f) (d/f) (v+)

MIDDLE COURSE

Prawn Cocktail

MAINS

Roasted Bronze turkey, cranberry, pigs in blankets

SIDE DISHES

Glazed heritage carrots
(g/f) (v)

Roasted sprouts & glazed
chestnuts (g/f) (v)

Roast Potatoes
(g/f) (v)

DESSERT

Bûche de Noël

*What Lillie wants, Lillie gets! For any dietary requirements or menu requests please ask your waiter.
An optional 15% service charge applies and all prices include VAT.*