

# Christmas LUNCHES 2023

**Available throughout December**  
for private parties with a  
minimum of 10 people.

**2 courses** main and dessert **£20.50pp**

**3 courses** **£24.50pp**

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**TLH Toorak & TLH Carlton**

**[www.tlh.co.uk](http://www.tlh.co.uk)**

**01803 400153**

**#TLHhotels**

# TLH Toorak Hotel

**Salad of crisp winter leaves,**  
pink prawns, cucumber, cherry  
tomatoes, croutons drizzled with  
marie rose sauce

**Cream of Leek and Potato Soup**  
garnished with croutons

**Roasted Breast of Westcountry Turkey**  
hand carved and served with herb  
stuffing, pigs in blankets, cranberry  
sauce, game chips and roast gravy

**Fillet of Cod**  
topped with a soft bacon crust laid on to  
a white wine and tarragon cream sauce

**Vegetarian Lasagne**  
ratatouille of Mediterranean vegetables  
layered between sheets of lasagne verdi  
smothered in Cheddar cheese  
cream sauce

**All mains served with seasonal  
vegetables**

**Traditional Christmas Pudding**  
served with a brandy cream sauce

**Eton Mess Slice**  
with a winter berry puree

**Medley of Ice Creams**  
Vanilla, strawberry or chocolate.

Followed by  
**Tea, Coffee & Chef's Homemade Fudge**

# TLH Carlton Hotel

**Chicken Liver Parfait**  
Roasted chicken livers blitzed together  
with white wine, garlic and cream served  
with a slice of brioche toast and  
dressed leaves

**Roasted Tomato and Basil Soup**  
with a crusty roll and butter

**Hand Carved Local Turkey Breast**  
Accompanied by pigs in blankets, roast  
potatoes, stuffing and Chef's pan gravy

**Rolled Plaice Fillet**  
A rolled and roasted fillet of plaice sat on  
a bed of samphire and spinach, drizzled  
with a citrus reduction

**Vegan Spinach and  
Pepper Stuffed Aubergine**  
Olive oil roasted half aubergine stuffed  
with a blend of spinach and peppers in  
a rich tomato sauce

**All mains served with seasonal  
vegetables**

**Traditional Christmas Pudding**  
Accompanied with your choice of  
brandy sauce, pouring cream  
or Ice cream

**Winter Berry Cheesecake**  
Accompanied by your choice of  
pouring cream or ice cream

**Medley of Ice Creams**  
Vanilla, strawberry or chocolate.

Followed by  
**Tea, Coffee & Chocolate Mints**

**2 course: main and dessert £20.50pp, 3 course £24.50pp**

**Vegan and Gluten-free Menus Available.** Pre-orders will be required. Please ask for details.

Our food is prepared in a kitchen that uses nuts, nut products, shellfish, fish, wheat, milk, eggs and soybean. Whilst we will do all that we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. Please let a member of the team know if you have any allergies or intolerances.