THE CUMBERLAND
ICON HOTEL - BRASSERIE - LIDO
BY OCEANA

TRIBUTE SILVER MENU 2026

STARTERS

Thai Fragrant Red Lentil Soup (GF, VG)

Basil Oil

Chicken & Smoked Ham Pressé (G, M, SD)

Fruit Chutney, Ciabatta Toast, Piccalilli Emulsion

Somerset Brie Tart (G, D, N, SO)

Rocket, Caramelised Onion, Cranberry, Toasted Almonds, Balsamic Glaze

MAIN COURSES

Traditional Roast Turkey Breast (G, D, CE, S, SD) (DF, GF Available)

Pigs In Blankets, Stuffing, Chef's Pan Gravy

Herbes De Provence Braised Feather Blade Beef (CE) (GF)

Bordelaise Sauce, Bacon Lardons

Chestnut & Cranberry Wellington (G, D, E, CE)

Spinach, Goat's Cheese, Chestnut, Roasted Root Vegetables, Cranberry Jus

All served with Seasonal Vegetables & Roast Potatoes

DESSERTS

Luxury Christmas Pudding, Creamy Brandy Custard (G, N, D)

Night & Day Chocolate Parfait, Sour Cherry Compote (D) (GF)

Red Berry Meringue Roulade, Redcurrant Gel (D, E) (GF)

(DF) Dairy Free | Separate (VG) Plant-Based & (GF) Gluten-Free Menu available

(V) Vegetarian (G) Cereal containing gluten, (C) Crustaceans, (E) Eggs, (F) Fish, (P) Peanuts, (S) Soya, (D) Milk, (N) Nuts, (CE) Celery, (M) Mustard, (SS) Sesame Seed, (SD) Sulphur Dioxide & Sulphites, (L) Lupins, (MO) Molluscs. If you have any dietary requirements or need allergen advice, please discuss with sales team when booking.

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PLANT-BASED & GLUTEN-FREE TRIBUTE MENU 2026

STARTERS

Smoked Roasted Pepper Veloute (GF, VG)

Truffle Essence, Spiced Pumpkin Seeds

Provençal Artichoke & Heritage Beetroot (N) (GF, VG)

Pickled Beets, Wild Rocket, Toasted Almonds, Smoked Romesco

MAIN COURSES

Risotto of Slow-Roasted Winter Roots (GF, VG)

Carrot, Swede, Crisp Kale, Sun-Blushed Tomatoes

Harissa - Roasted Cauliflower Steak (GF, VG)

Mixed Bean & Thyme Cassoulet, Braised Greens, Roasties

DESSERTS

Luxury Christmas Pudding (GF or VG Available)

Aged Fruit Pudding, Brandy Custard

Steamed Pear & Medjool Date Pudding (S) (GF, VG)

Warm Toffee Sauce, Plant-Based Vanilla Ice Cream

(VG) Vegan, (GF) Gluten-Free
(G) Cereal containing gluten, (C) Crustaceans, (E) Eggs, (F) Fish, (P) Peanuts, (S) Soya, (D) Milk, (N) Nuts, (CE) Celery, (M) Mustard, (SS) Sesame Seed, (SD) Sulphur Dioxide & Sulphites, (L) Lupins, (MO) Molluscs
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