

CHRISTMAS MENU 2025

Starters

Beetroot Carpaccio with Goat's Cheese and Walnuts (v + gf)

Slow-Roasted Tomato Soup with Basil Herb Oil and Toasted Sourdough (v, ve + gf)

Chicken and Fig Parfait, Cherry Amaretto Compote, Toasted Sourdough (gf)

Salmon Gravlax with Capers, Lemon, Rocket, and Balsamic Dressing (gf)

Mains

All mains are served with roasted carrots, parsnips, and sautéed Brussels sprouts.

Hand-Carved Turkey with Lemon and Thyme Stuffing, Pigs in Blankets, Roasted Potatoes, Cranberry Sauce, and Gravy (gf)

Pan-Fried Fillet of Seabass with Crispy Baby Potatoes, Broad Beans, Peas, and Tenderstem Broccoli (gf)

Cranberry, Walnut, and Carrot Nut Roast with Roasted Potatoes and Caramelised Onion Gravy (Vegan / Gluten-Free) – Nut free alternative available (v, ve + gf)

Braised Feather Blade of Beef with Roasted Potatoes and a Stout Jus (gf)

Desserts

Christmas Pudding with Warm Brandy Sauce (v + gf)

Winter Berry Baked Cheesecake with a Fruit of the Forest Compote (v, ve + gf)

Cheesemakers of Canterbury Cheese Board with Grapes and Biscuits (v)

Dark Chocolate Delice with Bourbon Vanilla Ice Cream (v, ve + gf)

Followed by Tea, Coffee and Mini Mince Pies (gf)

Allergens: v- vegetarian | ve- vegan | gf – gluten free

* Gluten-free option with Pork stuffing.

*Please note, menus are subject to change due to seasonality and product availability.