

# Christmas Day Menu 2026

**ADULTS £90 • KIDS £40**

## Starters

**Classic Prawn & Crayfish Cocktail** baby gem lettuce, sliced apple, Marie Rose sauce, granary bread, lemon wedge & paprika dusting *(gf available)*

**Ham Hock & Pea Terrine** wrapped in smoked bacon, toasted ciabatta & piccalilli *(gf available)*

**Fennel, Orange & Candied Walnut Salad** *(vg)(gf)*

**Celeriac, Truffle & Hazelnut Soup** bread rolls & butter *(vg)(gf)(nut free available)*

**Baked Goat's Cheese & Fig Pastry** red onion marmalade, rocket & balsamic glaze salad *(v)*

## Mains

**Traditional Roast Turkey Breast** rosemary & garlic roasted potatoes, buttered chestnut & sprouts, roasted baby carrots, honey-roasted parsnips, braised red cabbage, seasonal green vegetables, pigs in blankets, cranberry & apricot stuffing and turkey gravy *(gf available)*

**Cranberry, Apricot & Orange Nut Roast** rosemary & garlic roast potatoes, sprouts & roasted chestnuts, roasted baby carrots, roasted parsnips, seasonal greens, braised red cabbage and vegetable gravy *(vg)(gf)*

**Clementine & Vodka Baked Salmon** buttered & minted new potatoes, tenderstem & green bean medley with a beetroot crème fraîche *(gf)*

**Crispy Pork Belly** dauphinoise potato, cranberry & apricot stuffing, roasted baby carrots, tenderstem broccoli and red wine jus *(gf)*

**Roasted Beef Tenderloin** creamy mashed potato, bacon tossed brussel sprouts and rich red wine onion jus *(gf)*

## Desserts

**Panettone Bread & Butter Pudding** chocolate panettone chunks soaked and baked into a creamy vanilla egg custard & topped with chocolate ganache with a jug of hot custard

**Classic Harvey's Christmas Pudding** lashings of brandy sauce

**Homemade Chocolate Christmas Yule Log** jug of double cream

**Sherry Winter Fruits Trifle** mixed fruits soaked in sherry, layered with sponge cake fingers, custard and whipped cream *(gf)*

**Vegan Dark Chocolate & Toasted Hazelnut Mousse** shortbread biscuit *(vg)(gf)*

VG (Vegan) GF (Gluten Free) V (Vegetarian)

Allergen information available on request. Kids menu is for 12 & under.

Crackers Provided / 10% service charge applies / non-refundable deposit £20pp to secure booking / paid in full with menu choices by 1st December 2026

# Christmas Day Booking form 2026

Name: \_\_\_\_\_

Telephone number: \_\_\_\_\_ Email: \_\_\_\_\_

Date of booking: \_\_\_\_\_ Party of: \_\_\_\_\_

## Starters

Classic Prawn & Crayfish Cocktail (*gf available*) \_\_\_\_\_

Ham Hock & Pea Terrine (*gf available*) \_\_\_\_\_

Fennel, Orange & Candied Walnut Salad (*vg*)(*gf*) \_\_\_\_\_

Celeriac, Truffle & Hazelnut Soup (*vg*)(*gf*)(*nut free available*) \_\_\_\_\_

Baked Goat's Cheese & Fig Pastry (*v*) \_\_\_\_\_

## Main course

Traditional Roast Turkey Breast (*gf available*) \_\_\_\_\_

Cranberry, Apricot & Orange Nut Roast (*vg*)(*gf*) \_\_\_\_\_

Clementine & Vodka Baked Salmon (*gf*) \_\_\_\_\_

Crispy Pork Belly (*gf*) \_\_\_\_\_

Roasted Beef Tenderloin (*gf*) \_\_\_\_\_

## Dessert

Panettone Bread & Butter Pudding \_\_\_\_\_

Classic Harveys Christmas Pudding \_\_\_\_\_

Homemade Chocolate Christmas Yule log \_\_\_\_\_

Sherry Winter Fruits Trifle (*gf*) \_\_\_\_\_

Vegan Dark Chocolate & Toasted Hazelnut Mousse (*vg*)(*gf*) \_\_\_\_\_

Additional Information \_\_\_\_\_

Allergen concerns \_\_\_\_\_

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