



CHRISTMAS DAY MENU

Thursday 25th December 2025 | The Restaurant

£69.00 per person

Tables available at 1pm or 1.30pm

STARTERS

Wild mushroom & tarragon soup, truffle oil, creme fraiche
Goat's cheese pearls & rainbow beetroot salad, balsamic baby onions
Seafood platter- king crevette, poached and smoked salmon, petit prawn cocktail
Partridge & pear terrine, celeriac puree, pickled walnuts & grape chutney

PALATE CLEANSER

Prosecco sorbet

MAIN COURSES

Locally sourced turkey crown, roasted in butter and herbs, chestnut & sausage meat stuffing, chipolata wrapped in streaky bacon and roasting gravy

Prime roast sirloin of beef, shallot and wild mushroom jus, Yorkshire pudding

Butter roasted halibut, samphire & king prawns, caviar veloute
Sweet potato, chestnut mushroom and cranberry vegan wellington

All served with garlic & rosemary roasted chateau & puree potatoes, buttered sprouts, wine braised red cabbage, cauliflower cheese & maple roasted parsnips and carrots

DESSERTS

Boozy Christmas pudding with rum sauce & winterberry compote
Toffee pavlova layered with black forest fruits & cherry ice cream
Festive sherry trifle, with pannettone sponge, griottine cherries, vanilla anglaise & pastry creme
Yorkshire cheeseboard with quince jelly, artisan crackers, celery, nuts and chutney

To finish...Mince pies, chocolate truffles, tea or coffee

To pre-book a table please visit The Orangery or phone 01325 331444.
£10 per person deposit is due at the time of booking, with the final payment due on the 20th December

Please notify your server of any food allergies, intolerances or other dietary requirements before placing your order.