



CHRISTMAS DAY MENU

In the Drawing Room

Friday 25th December 2026 | Tables at 1pm or 1:30pm
£70 per person, £25 for Care Residents

STARTERS

Cream of celeriac soup, crispy shallots, chive oil

Confit duck terrine, orange chutney, brandy cherries and toasted brioche

King prawn, smoked salmon and cray fish cocktail, brown crab mayonnaise, malted mini loaf

Wild mushroom and balsamic shallot tart tartan, pickled heritage beetroot

MAIN COURSES

Roast Turkey ballotine, cranberry & chestnut stuffing, goose fat potatoes, roasted chantenay carrots, piccolo parsnips, and Brussel sprouts with pancetta

Roast Fillet of beef, served with bone marrow and a herb crust, Yorkshire puddings, parsnip brown butter puree, maple glazed carrots, rosemary & port jus

Sea Trout, samphire scallop, lobster bisque, dill oil

Walnut, cashew and chestnut roast, apricot and clementine stuffing, plant-based pigs in blankets, root vegetable gravy

All served with sticky red cabbage, fondant and creamed potatoes, selection of vegetables

DESSERTS

Chocolate ganache, cranberry gel, charred orange, hazelnut crumb

Pumpkin spiced cheesecake, gingerbread crumb, clotted cream

Christmas pudding with classic brandy sauce, winter berry compote

Selection of regional cheeses, celery, grapes, chutney & biscuits

To finish....Coffee, mince pies and chocolates

To book, call 01325 331444 or visit The Orangery. A £10pp non-refundable deposit is required at the time of booking, with the balance due by Sunday 20th December 2026. Please notify your server of any food allergies, intolerances or other dietary requirements before placing your order.