Festive Evening Menu

In the Drawing Room

Wednesday 16th December 2026 | £33.75 per person
6.30pm arrival, 7pm dinner is served

Starters

Roasted Buttenut Squash Soup, Sage creme fraiche, toasted pumpkin seeds and sourdough bread

Crab and leek tart, apple and fennel remoulade

Chicken and ham hock terrine, spiced cranberry chutney, herb oil

Poached pear, Stilton mousse, walnut crumb, dressed endive

Main Courses

Traditional Roast Turkey parcel, wrapped in bacon, cranberry and sage stuffing, pigs in blankets

Slow braised beef featherblade, shallots, smoked bacon, chestnut mushroom, Yorkshire puddings, red wine gravy

Fillet of Salmon, spinach and shellfish bisque

Vegetable Wellington, charred courgettes, sticky tomato sauce

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

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

To book, call 01325 331444 or visit The Orangery

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

Middleton Hall Retirement Village, Middleton St George,
Darlington, DL2 1HA. 01325 332207