



HALCYON



CHRISTMAS

MENU 2026

£36.95

STARTER

- (Vg) Butternut Squash, Coconut and Chilli Soup served with Sourdough
(v) Creamy Pesto and Tarragon Wild Mushroom Bread Cup with Parmesan Shavings
(v) Garlic & Rosemary Baked Camembert, Toasted Ciabatta and Red Onion & Fig Chutney
Honey, Cider & Mustard Glazed Chipolatas wrapped in Bacon

MAIN COURSE

- Roast Turkey, Creamy Mash, Honey Roasted Root Vegetables, Pigs in Blankets,
Cranberry & Sage Chestnut Stuffing and Turkey Gravy
(v) Chestnut and Seasonal Vegetable Wellington, Dauphinoise Potatoes, Honey Roasted
Root Vegetables, Braised Red Cabbage and Vegetarian Gravy
(A) Slow Braised Blade of Beef Bourguignon
with Dauphinoise Potatoes and Mixed Greens
Oven Baked Herb Crusted Haddock Served with Creamy Spinach
and Wild Mushroom Gnocchi
 Thai Red Chicken Curry with Pak Choi, Sugar Snap Peas and Peppers,
served with Chilli, Coriander and Cardamom Basmati Rice
(v) Vegetarian Option with Paneer / (Vg) Vegan option with Aubergine

DESSERT

- (v)(A) Traditional Christmas Pudding served warm with Creamy Custard
(v) Warm Chocolate Brownie with Vanilla Ice Cream
(v) Vanilla & Caramel Biscuit Cheesecake with Berry Coulis and Vanilla Ice Cream

**Advance Bookings will be required to pay a deposit of £10 per head
and complete a pre order form to ensure prompt service**

If you have a food allergy, intolerance, or dietary requirement, please speak to a member of our team before ordering.
While we take every care when preparing food, all dishes are prepared in kitchens where allergens are present,
so we cannot guarantee the complete absence of allergens.

(v) Vegetarian (Vg) Vegan (N) Nuts (A) Alcohol (GF) Gluten Free  This dish is spicy

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