

CHRISTMAS DAY LUNCH

25th December 12 – 4 pm

On Arrival

Glass of Prosecco or Soft Drink

During Meal

Glass of Wine or Soft Drink

Pre-Starters

Rustic Bread Basket for sharing (G, S)

Starters

Dill infused Prawns and Scottish Smoked Salmon (D,F, S)

Lemon Zest Mayo , Rocket and Balsamic pearls

Duck & Orange Pâté

Rich duck pâté with a zesty orange twist, served with red onion marmalade, baby mixed leaves, and crispy Melba toast. (D , N) (Option G)

Cream Of Parsnip Amaretto soup

Garlic Spinach Puree and Herbed Croutons (C, D, N)

Main Courses

Traditional Turkey Bronze

Served with winter vegetables,

Roasted potatoes, pig in blankets drizzled with gravy, cranberry sauce and Yorkshire pudding (C, D, E, G, M)

Slow-Cooked Aged British Beef Striploin

Tender Slow-cooked beef in Rich Roast jus, with Yorkshire pudding, veggies, and herb potatoes. (C, D, E, G, M)

Pan Seared Seabass

Dauphinoise, honey mustard roasted carrots and parsnips, caviar and saffron butter sauce (D, E, F, M)

Desserts

Pecan Pie

Butterscotch sauce and
Cornish clotted vanilla cream
(D, E, G, N)

Chocolate and coconut tart
Fresh berries and Belgium chocolate
crumble (N)

Cheese Board

Brie, mature cheddar and blue
cheese (C, D, G, N)

Christmas Pudding
Brandy sauce and glazed
cherries (GF)

Bedrooms are available subject to availability.

£10 per person non-refundable deposit required.

Full payment is required by 1st December 2025

D - Dairy | F - Fish | G - Gluten | E - Egg | N - Nut | S - Sulfite | M - Mustard | C - Celery | VG - Vegan | GF - Gluten Free

£32.50 Per Child
Aged 4 to 6

£135 Per Adult

£65 Per Child
Aged 6 to 12

Book now to avoid disappointment on 02085471777 or email events@warrenhouse.com

