Sir HENRY'S CHRISTMAS 2026

Starters

Brussels Pate
Toasted sour dough, creamy pork and chicken pate, red currant jelly

Spiced Pumpkin Soup
Winter squash, coconut cream and pumpkin puree

Baked Scallop St Jacques
Queen scallop, mash potato, cheddar and chive sauce

Dirty Bhaji
Fried onion bhaji, red chilli salad, mango chutney

Whipped Ricotta Salad
Whipped ricotta, pomegranate and mandarin salad, balsamic and rocket

Thai Sticky Wings
Sticky sweet chilli sauce, chicken wings, spicy cabbage salad

Mains

Traditional Turkey roast
Butter roast turkey with all the trimmings

Steak Diane
Grilled Sirloin, Diane sauce, French fries and pea shoot salad

Pork Tomahawk
Grilled pork tomahawk, braised red cabbage, mash potato and pork jus

Seafood Risotto
Mixed seafood, fresh herb risotto, mascarpone

Braised Lamb
Braised chump of Lamb, winter greens, mash potato, lamb jus

Seared Salmon
Seared line caught salmon supreme, ratatouille stew

Venison and Duck pie
Venison and duck pie a rich red wine sauce, mash potato, roast carrot

Baked beet and winter veg tart
warm tomato salad, red onion vinaigrette

Jerk sweet potato
Jerk marinated grilled sweet potato, Rice and peas, jerk gravy

Desserts

Sticky toffee pudding
Butterscotch sauce, Vanilla ice cream

Tiramisu
Classic Tiramisu Layered Dessert with Coffee and Marsala Soaked Sponge

Citron tart
All butter shortcrust pastry base filled with lemon curd, fresh strawberry and winter berry compote

Peach Sorbet
Peach sorbet, raspberry coulis and vanilla custard

Christmas Pudding
Rum-soaked Christmas pudding, custard

Cheese Board
Continental and British cheeses, chutney, crackers

BOOK NOW:
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