



Stay & Hounds
**Christmas Day
Menu**

2025

STARTERS

Cider & White Onion Soup, Cheese on Toast (G)

**Crispy Peking Duck Bon Bons, Hoisin & Victoria Plum Coulis,
Sweet & Sour Cucumber & Spring Onion Crispy Duck Scratchings**

**Fine Tart of Roasted Portobello Mushrooms & French Goats Cheese,
Red Onion Marmalade, Rocket Pesto & Aged Balsamic Dressing (V)**

Spiced Cauliflower Pakora, Roasted Okra, Coconut Keralan Curry Sauce (V+)

**Roasted Scottish Salmon & King Prawn Cocktail, Marie Rose Sauce,
Mixed Leaf Salad, Fresh Baked Bread (G)**

MAINS

Roast Berkshire Turkey

Homemade Cumberland Sausage & Chestnut Stuffing, Roast Potatoes, Chipolatas,
Honey Glazed Roots, Sautéed Sprouts with Garlic & Bacon, Turkey Jus

Roast Prime Rib of English Beef

Yorkshire Pudding, Roast Potatoes, Honey Glazed Roots,
Sautéed Savoy Cabbage & Bacon with a Rich Red Wine Gravy

Pan Roasted Fillet of Scottish Salmon

Saffron & Fresh Herb Coccotte Potatoes, Sautéed Samphire,
King Prawns & Shetland Mussels, White Wine Veloute (G)

Wild Mushroom, Roasted Pepper, Butternut Squash & Brie Pithivier

Roast Potatoes, Honey Glazed Parsnips, Sautéed Brussels Sprouts with a
Rich Red Wine Vegetable Gravy (V)

Vegan Nut Roast

Roasted Root Vegetables, Roast Potatoes, Seasonal Vegetables with a
Rich Red Wine Vegetable Gravy (V+)

DESSERTS

Christmas Pudding, Brandy Butter, Crème Anglaise (V)

Homemade Treacle Tart with Clotted Cream vanilla Ice Cream (V)

**Homemade Chocolate Brownie, Vanilla Bean Ice Cream, Fresh Strawberry Compote,
Belgian Chocolate Sauce (V)**

Viennese Apple Strudel, Butterscotch Sauce, Vanilla Bean Ice Cream (V)

Homemade Vegan Chocolate Brownie, Blood Orange Sorbet, Raspberry Coulis (V+)

Cheese & Biscuits, Chutney, Crackers, Celery & Grapes (V)

Kids £47.50

Adults £95.00

**G = low gluten option available on request, V = vegetarian V+ = vegan
(full allergen details available on request)**