CHRISTMAS DAY MENU 2026

4 COURSES £89.95
(Children's menu also available)

STARTERS

Sweet potato & chilli soup (V)
Warm crusty roll, butter

Goats cheese & sundried tomato tart (V)
Balsamic onions, basil oil

Pork & pancetta meatballs
Tomato, garlic & basil sauce, parmesan

King prawn cocktail
Cherry tomatoes, gem leaves, avocado, seafood sauce, buttered bloomer, lemon wedge

Ham hock & mustard terrine
Pickled red onions, garlic rubbed crostinis

MAINS

Traditional roast turkey
Proper roast potatoes, roasted root vegetables, Brussel sprouts, pigs in blankets, pancetta & apricot stuffing, Yorkshire pudding, real turkey gravy

Pan fried sea bass
Crushed new potatoes, stem broccoli, prawn & garlic cream

Butternut squash tart tatin (V)
Thyme roasted potatoes, roasted root vegetables

British fillet steak
Dauphinoise potato, buttered green beans, roasted vine tomatoes, red wine jus

Pork tenderloin
Black pudding mash, sautéed leeks, apple & cider jus

DESSERTS

Christmas pudding
White chocolate & brandy sauce, red current berries

Chocolate & salted caramel tart
Vanilla clotted ice cream, salted caramel sauce

Gingerbread cheesecake
Brandy cream, fruit coulis

Cheese board
A selection of festive cheese, crackers, apple & cinnamon chutney, grapes, celery

COFFEE AND CHOCOLATES

THE GOLDEN LION
RAINFORD