

Christmas Day 2026

Starters

Chicken Terrine | Confit Chicken, Truffle Terrine, Roscoff Onion Gel,
Pickled Enoki Mushroom *GF*

Fillet of Smoked Haddock | Gherkin Ketchup, Crispy Shallot, Parsley Oil *GF*

Roasted Beetroot Carpaccio | Torch'd Orange, Rosary Ash Bon Bon,
Caramelized Walnut, Balsamic Pearls *V, VGO, GFO, N*

Mains

Slow Roasted Breast of Turkey | Confit Leg, Cranberry, Sage Stuffing, Vichy Carrots,
Glazed Parsnips, Sprouts, Pig in Blanket, Turkey Jus *GF*

Roasted Sirloin of Beef | Vichy Carrots, Glazed Parsnips, Yorkshire Pudding, Red Wine Jus *GFO*

Fillet of Halibut | Champagne, Caviar and Oyster Sauce, Buttered Leeks, Parmentier
Potato, Chive Oil *GF*

Mushroom Pithivier | Roasted Portobello Mushroom in Crisp
Puff Pastry, Sauteéd Wild Mushrooms, Crispy Cavolo Nero,
Roasted Rosemary Jus *V, VGO*

Pre-Dessert

Granny Smith Apple Granita *VG, GF*

Desserts

Christmas Pudding | Brandy Sauce, Red Currants *V, N*

Almond & Pear Tart | Mulled Winter Fruit Compote *V, N, GFO*

Bailey's Crème Brûlée | Shortbread Biscuit, Strawberry Gel *V, GFO*

Local Cheese Selection | Quince, Biscuits, Grapes *V*

Optional Sides

Pigs in Blankets | Sprouts, Pancetta & Chestnuts | Greens
Yorkshire Pudding - £6 each

£135 per person

To include bubbles & canapés served in The Salt Bar on arrival, and
coffee & petit fours served at the end of lunch.

Call us on 01590 677123 or email enquiries@stanwellhouse.com to book.

Terms and Conditions apply. 50% non-refundable deposit required at the time of booking.
Balance payable on the day. Please advise any special dietary requirements as soon
as possible. A pre-order of your menu choices will be required by 1st December 2026.
Please be advised that a discretionary service charge of 12.5% will be added to
your bill on the day.

GF - Gluten Free, *N* - Contains nuts, *V* - Vegetarian, *VG* - Vegan,
VGO - Vegan Option Available, *GFO* - Gluten Free Option Available
VO - Vegetarian option available

