CUBLEY HALL





LET'S BEGIN

SMOKED TROUT (GF)

Rocket, olive & orange salad, fennel sprinkle

CONFIT DUCK BREAST (GF)

Sliced confit of duck on a potato rosti with a port reduction

CLASSIC PRAWN COCKTAIL

Baby gem, cucumber, tomato, marie-rose sauce, warm bread roll

FETA & HONEY ROOT VEGETABLE BRUSCHETTA (V, VG)

Rosemary focaccia, roasted beetroot & carrot, feta, hazelnuts

INTERMEDIATE

TOMATO SOUP (GF) (V) (VG)

Warm bread roll

BLACKCURRANT SORBET (GF, V, VG)

THE MAIN EVENT

CHRISTMAS CARVERY

CROWN OF TURKEY

ROAST SIRLOIN OF BEEF

HONEY MUSTARD GLAZED HAM

CHESTNUT & CRANBERRY ROAST (GF, V, VG)

With a selection of seasonal vegetables, roast & mashed potatoes, Yorkshire puddings, pigs in blanket, chestnut & sage stuffing, bread sauce & rich gravy (GF options).

TO FINISH

TRADITIONAL CHRISTMAS PUDDING (GF OPTION)

Brandy sauce

CHOCOLATE ORANGE MELTING FONDANT

Vanilla ice cream

BRANDY SNAP CHEESECAKE (V)

Pouring cream

BLUEBERRY & WHITE CHOCOLATE BLONDIE (V)

Vanilla ice cream

Freshly brewed coffee & petit fours



ADULTS £110 | CHILDREN 10 & UNDER £55

£50 deposit per table

Served Christmas Day, Thursday 25th December 2025 - Sittings 12pm & 4.30pm