



THE GALLERY
RESTAURANT

Christmas Menu

3rd December | 9th December | 16th December | 17th December

Lunch £19.95 | Dinner £25.00



STARTERS

Tomato and Basil Soup

A velvety blend of sun-ripened tomatoes and fragrant fresh basil, gently simmered and seasoned to perfection. Served piping hot with a freshly baked, warm bread roll.

Prawn Cocktail

Plump, succulent prawns resting on a bed of crisp lettuce, coated in a smooth and tangy Marie Rose sauce. Finished with a wedge of lemon for a refreshing citrus lift. Served with a freshly baked bread roll.

MAINS

Traditional Roast Turkey



Hand-carved roast turkey, tender and flavourful, served with sage and onion stuffing, crispy pigs in blankets, and a rich, savoury gravy.

Roast Gammon

Slow-roasted gammon, beautifully glazed and full of flavour, accompanied by sage and onion stuffing, golden pigs in blankets, and a deep, hearty gravy.

Baked Salmon Fillet

Delicately oven-baked salmon fillet, topped with jewel-like pickled cranberries, fresh parsley, and a sprinkle of crushed pistachios for a festive balance of sweetness and crunch.



Cranberry and Lentil Bake

A wholesome vegetarian centrepiece made with hearty lentils, tart cranberries, and aromatic herbs and spices, finished with a golden, lightly crisped topping.

Accompaniments

Crisp Roast Potatoes, fluffy on the inside and golden on the outside
Honey-Roasted Parsnips, caramelised to bring out their natural sweetness
Buttered Brussels Sprouts, tender and lightly seasoned
Buttered Carrots, sweet, vibrant, and perfectly cooked

DESSERTS

Homemade Christmas Pudding

A rich and indulgent traditional pudding, packed with dried fruits, warming spices, and a hint of festive spirit. Served warm with your choice of silky custard or decadent brandy sauce.

Strawberry Trifle

Layers of soft sponge, sweet strawberries, smooth custard, and light whipped cream.

Mincemeat truffle

