

LUXURY FESTIVE CELEBRATION

CHRISTMAS DAY MENU 2025



ADULT CHRISTMAS DINING

THREE COURSES – £85 | TWO COURSES – £78



DUCK À L'ORANGE PÂTÉ

Served with red onion marmalade and toasted sourdough bread (GFO)

ROASTED PARSNIP & APPLE WINTER WARMER SOUP

Topped with parsnips crisps and served with warm rustic bread (VGO) (V) (GFO)

CLASSIC PRAWN COCKTAIL

North Atlantic prawns in a traditional Marie Rose sauce (GF)

HO-HO-HOT CAULIFLOWER BITES

Crispy cauliflower tossed in sweet & spicy sauce (V) (VGO)

GOLDEN HALLOUMI FRIES

Lightly golden with sweet chilli dip and fresh salad garnish (V)



LOCALLY REARED NORFOLK BLACK ROAST TURKEY OR SLOW-ROASTED BEEF TOPSIDE

WINTER VEGETABLE WELLINGTON

Seasonal vegetables wrapped in puff pastry (V)

FESTIVE NUT ROAST SUPREME

With cranberry, red wine and port sauce (VG) (V)

SALMON FILLET EN-CROUTE

Wrapped in white cabbage and spinach with puff pastry on a bed of hollandaise sauce (GF)

Served with:

- Crisp roast potatoes (V) (VG) (GF)
- Maple-glazed Chantenay carrots
- Broccoli
- Braised red cabbage (V) (VG) (GF)
- Pigs in blankets (GF)
- Brussels sprouts with or without smoked bacon (GF) (V)
- Yorkshire pudding (V)
- Chestnut, cranberry & sage stuffing (V) (VG)
- Traditional sage and onion stuffing (V) (VG) (GF)
- Chef's Signature Christmas Gravy – available in traditional, vegan, and vegetarian options (VGO) (VO) (GF)



GLUTEN-FREE CHRISTMAS PUDDING

With brandy cream (V) (GF)

CLASSIC CHRISTMAS APPLE & BLACKBERRY CRUMBLE

With custard, clotted cream or ice cream (V)

CHOCOLATE ORANGE TART

Rich ganache with citrus notes (V) (VG) (GF)

RASPBERRY PAVLOVA

Crisp meringue with fresh raspberries & cream (V) (GF)

3 SCOOP CHOICE OF BLACKCURRANT, MANGO OR LEMON SORBET (V) (VG) (GF)

All desserts are served with your choice of custard, ice-cream, clotted cream or sorbet

TEA & COFFEE

SERVED WITH SELECTION OF FESTIVE CHOCOLATES

BOOK YOUR TABLE TODAY ★ CALL 01409 678018
OR VISIT OUR WEBSITE TO BOOK WWW.CLAWFORDLAKES

LUXURY FESTIVE CELEBRATION

CHRISTMAS DAY MENU 2025

CHILDREN'S CHRISTMAS MENU (UNDER 12)

THREE COURSES – £45 | TWO COURSES – £39

TO START



"INCLUDES A SPECIAL
FESTIVE GIFT
FROM SANTA"

GOLDEN HALLOUMI FRIES WITH TOMATO OR MAYO DIP (V)

FESTIVE CUCUMBER & CARROT CHRISTMAS TREES (V) (VG) (GF)

MINI SAUSAGE BANGERS & CHICKEN SKEWERS WITH TOMATO DIP (GF)



MAIN COURSE



LOCALLY REARED
NORFOLK BLACK ROAST TURKEY
OR SLOW-ROASTED BEEF TOPSIDE

WINTER VEGETABLE WELLINGTON

Seasonal vegetables wrapped in puff pastry (V)

FESTIVE NUT ROAST SUPREME

With sweet cranberry sauce (VG) (V)

SALMON FILLET EN-CROUTE

*Wrapped in white cabbage and spinach
with puff pastry on a bed of hollandaise sauce (GF)*

DESSERT



CHRISTMAS CHOCOLATE BROWNIE
CHOCOLATE SAUCE (GF)

FESTIVE SUNDAE ICE CREAM SPECIAL (GF)

GIANT CHRISTMAS COOKIE ICE CREAM SANDWICH

2 SCOOP CHOICE OF
BLACKCURRANT, MANGO (V) (VG) (GF)

CHRISTMAS SPECIAL CARTE DOR ICE-CREAM
MARSHMALLOW, STRAWBERRY, MIN CHOC-CHIP
AND DOUBLE CHOCOLATE (GF)

All desserts are served with ice cream or clotted cream.

Served with:

- Crisp roast potatoes (V) (VG) (GF)
- Maple-glazed Chantenay carrots
 - Broccoli
- Braised red cabbage (V) (VG) (GF)
 - Pigs in blankets (GF)
- Brussels sprouts with or without smoked bacon (GF) (V)
 - Yorkshire pudding (V)
- Chestnut, cranberry & sage stuffing (V) (VG)
- Traditional sage and onion stuffing (V) (VG) (GF)
- Chef's Signature Christmas Gravy – available in traditional, vegan, and vegetarian options (VGO) (VO) (GF)