

CHRISTMAS DAY MENU

25 DECEMBER 2026

ADULTS £110	CHILDREN £55
£55 non-refundable deposit per person upon booking	Full balance payable by 10 December

Pre-orders accepted until 20 December.

TO ARRIVE

Tropical Margarita Sangria

ENTRÉES

Mixed Canapés

A Little Warm Taste – Slow-roasted butternut squash & carrots, coriander cream soup, topped with chilli & coriander croutons. (VE)

STARTERS

- King Prawn Wellington**
Wrapped in puff pastry, filled with wild mushroom, served on saffron bisque sauce.
- Homemade Chicken Liver Pâté**
Granary wholemeal toast, crispy bacon, confit prune in port, garnish of mixed lettuce. (GF option)
- Braised Fennel and Broccoli**
Deep-fried with cider and lager batter, leek and courgette Thai sauce. (VE)
- Fig and Goat Cheese**
Glazed beetroot purée, caramelised walnut in maple syrup, garnish of mint. (V, GF)
- Homemade Ham Hock Terrine**
Sourdough bread toast, honey wholegrain mustard, pickled gherkins, salad, red onion marmalade. (GF option)

MAINS

Roast Turkey

Served with sausage, sage & walnut stuffing, garlic & rosemary roast potatoes, Brussels sprout sauté with pancetta & shallot, crisp honey-glazed parsnips, carrot, homemade cranberry sauce and turkey gravy.

Bouillabaisse

A mixed seafood selection of cod, monkfish, salmon, mussels & prawns with a rich white wine, cherry, tarragon & basil sauce, served with sautéed potato, tenderstem broccoli & carrot. (GF, DF)

Risotto

Roasted half aubergine filled with a mash of chickpeas, red peppers, sugar tomato & rich pesto, served on top of a Mediterranean vegetable risotto. (VE)

Roast Sirloin

Angus Prime sirloin of beef, roast parsnips & carrots glazed in butter and fresh herbs, baby/new potatoes, garlic chilli mash potato, tenderstem broccoli, Yorkshire pudding, port & red wine jus.

Porchetta

Belly pork roll filled with spices & fresh herbs, slow-cooked and pan-fried in butter, reduced with a crispy dry Champagne jus. Apple & cinnamon stuffing, roast garlic & chilli mash potato, honey-roasted carrots & parsnips.

DESSERTS

Christmas Pudding

Served with brandy sauce and candied orange.

Poached Pear in Dark Rum & Tia Maria

Served on warm rice pudding cream, dark rum & Tia Maria syrup. (GF)

Bread & Butter Pudding

Served with vanilla ice cream.

Vegan Sticky Toffee Pudding

Served with vegan vanilla ice cream. (VE)

Mince pies and coffee / teas

A CHRISTMAS MESSAGE FROM OUR KITCHEN

Christmas Day is a special time to celebrate with family and friends. May 85 Secret Garden wish you all a very enjoyable, peaceful and memorable Christmas filled with happiness and wonderful memories.

Paco Aguilera

EXECUTIVE HEAD CHEF