

Christmas Day at The Old Beams

To Begin

New England Clam Chowder

Served Alongside a Local Made Sour Dough Bread

Gravlax

Cured Salmon Served on a Bed of Leaf's with a Sweet Dill & Honey Mustard Drizzle

Smoked Duck Breast

Over Mixed Leaves with a Blackcurrant Vinaigrette

Grilled Fresh Fig & Goats Cheese Salad

Accompanied with Toasted Pine Nuts

“Country” Chicken Liver & Bacon Terrine

Served with Locally Baked Sourdough Crostini

Christmas Mains

Hand carved Festive Turkey Dinner

Served with all the Festive Trimmings a Staple of Any Christmas Day Dinner

Bouillabaisse

A Traditional Provençal fish stew originating from the port city of Marseille including Salmon, monkfish, cod, King prawn, Red mullet & Mussels

Roast Rack of Lamb

Seasoned with an Herb Crust then Finished with a Port & Red Current Jus

Fillet of Pork Medallion

Accompanied with a Stilton, Mushroom & Masala Cream Sauce

Vegetarian Filo parcel

Spinach, wild mushroom Ricotta on a tomato & roasted Pimiento coulis

Our Desserts will be served with a Complimentary choice of;

Christmas Classic Mulled Wine,

Mulled Cider,

Bucks Fizz,

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To Finish

A Rich Christmas Pudding

Accompanied with Brandy Butter, Custard or Cream

Chocolate Brownie

Served with Salted Caramel Ice cream (GF)

Lemon Posset

Panettone Bread & Butter Pudding

Italian type of sweet bread served at Christmas making the perfect Bread and Butter pudding

A Chefs Special White Chocolate & Raspberry Cheesecake

With a Chantilly Cream

Pre-ordered Drinks

We offer a wide variety of hand selected Wines, Proseccos & Champagnes to pre-order for your table.

Joseph Perrier Champagne Carafe £22

Joseph Perrier Champagne £40

Amori Vino Prosecco £17

Tonnellerie Sancerre £17

These Prices are Pre-Order only

Christmas Day Pricing £75 per person. Refundable deposit of £20 must be paid 2 weeks in advanced along with Menu choices. Refund will only be returned pending COVID Lockdown rules