

# CHRISTMAS MENU 2024

Available Monday 25th November to Friday 20th December for bookings only  
Monday to Friday from 12pm to 4pm.

## STARTERS

**Classic Prawn Cocktail** with Marie Rose, Cucumber and Gem Lettuce

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**Crispy Breaded Brie Parcel** with Cranberry Jam & Toasted Focaccia

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**Black Pudding Bon Bon** with Real Ale Relish & Apple

## MAINS

### Roast Turkey Crown

served with Honey Glazed Carrots & Parsnips, Cranberry & Farmhouse Sausage Meat Stuffing, Duck Fat Roast Potatoes, Sauteed Sprouts with Chestnuts and a Rich Turkey Gravy

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### Roast Silverside of Beef

with Yorkshire Pudding, Honey Glazed Carrots & Parsnips, Duck Fat Roast Potatoes & Steamed Greens

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### Beetroot & Mushroom Wellington

served with Garlic & Rosemary New Potatoes, Honey Glazed Carrots and Buttered Kale

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### Cod & Chorizo Fishcake

with Crushed New Potatoes, Shredded Sprouts, Wilted Spinach and Hollandaise Sauce

## DESSERTS

**Spiced White Wine Poached Pear** served with Clotted Cream

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**Chocolate Orange Yule Log** with Pouring Cream

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**Battlefield Luxury Christmas Pudding** with Brandy Sauce

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**Cheese board** served with Homemade Chutneys, Celery & Sea Salt Croutons

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**Americano Coffee or Breakfast Tea & Battlefield Mincemeat Slice**



**Our Christmas Menu is for bookings only** and is available for groups of **2 to 20**;  
We require a **£5 deposit per person** on booking and a minimum of 3 days' notice is required.

**To book, call 01939 210 905 option 3, email [café@battlefield1403.com](mailto:café@battlefield1403.com) or visit in person**

We cannot guarantee that any of our products are free from known allergens due to the use of shared equipment in our busy kitchen.