

CHRISTMAS MENU 2026

Monday 23rd November to Friday 18th December



STARTERS

Soup of the Day

topped with Crispy Croutons and served with a Bakery White or Granary Roll

Black Pudding Salad

with Smoked Bacon Lardons, Poached Egg & Festive Apple Chutney

Crayfish Cocktail

with Marie Rose Sauce, Cucumber Ribbons and Baby Gem Lettuce

Breaded Brie Wedges

with Spiced Blackberry & Cranberry Chutney, Toasted Focaccia & Rocket

MAINS

Rolled Turkey Crown

served with Honey Glazed Carrots & Parsnips, Sage & Apricot Farmhouse Stuffing,
Duck Fat Roast Potatoes, Sautéed Sprouts & Chestnuts with a Rich Turkey Gravy

Peppered Beef Silverside

with Homemade Yorkshire Pudding, Honey Glazed Carrots & Parsnips,
Duck Fat Roast Potatoes & Steamed Greens (GFA)

Pan Fried Seabass

served with a Potato Rosti, Sautéed Peas & Kale and Pesto Hollandaise Sauce (GFA)

Wild Mushroom Bourguignon Pie

topped with a Herb Crumb, Creamy Dauphinoise & Winter Greens

DESSERTS

Lemon & Raspberry Compôte Cheesecake served with Mawley Town Pouring Cream

Dark Chocolate & Orange Marmalade Yule Log

Battlefield Luxury Christmas Pudding with Homemade Brandy Sauce (GFA)

Delicatessen Cheese Board served with Chutneys, Celery & Sea Salt Croutons (GFA)

Americano Coffee or Breakfast Tea & Battlefield Mincemeat Slice

Bookings only and for groups of **2 to 20**.
£5 deposit per person on booking and
minimum of 3 days' notice is required.

Booking
01939 210 905
option 3,
café@battlefield1403.com
or visit in person



1 course
£21.95
2 courses
£26.95
3 courses
£32.95