

RAILWAY CHRISTMAS MENU 2026
3 COURSES £35 OR 2 COURSES £30

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STARTERS

Venison croquettes with horseradish mayonnaise and parmesan dusting

Parsnip and apple soup with roasted chestnuts, served with sourdough bread

Creamy crab pate topped with butter, served with sourdough bread

Baked camembert board with truffle oil, honey and chestnuts, served with crispy focaccia,
olive oil, balsamic vinegar, olives, pickles and figs (for 2 to share)

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MAINS

Roast turkey breast with roasted goose fat potatoes, served with seasonal veg, stuffing pigs
in blankets and gravy

Roast pork belly with roasted goose fat potatoes, served with seasonal veg and gravy

Striploin steak, peppercorn sauce, thick-cut chips and a fresh vegetable salad

Gnocchi in a creamy mushroom sauce topped with parmesan and roasted chestnuts

Pan-fried seabass served with spring onion mashed potatoes and a creamy spinach sauce

DESSERTS

Apple and quince crumble with vanilla custard or ice cream

Christmas pudding with vanilla custard

Sticky toffee pudding with salted caramel ice cream

Ice cream sundae

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