

Newmarket Branch Christmas Cheer Menu

Classic Prawn Cocktail

Succulent prawns layered with crisp lettuce, drizzled with a tangy Marie Rose sauce, and topped with a sprinkle of paprika and a wedge of lemon.

Ham Hock & Pea Terrine (GF*)

Rustic terrine combining tender ham hock and sweet peas, served with a tangy piccalilli and crusty bread.

Whole Baked Mini Camembert (V)

A whole mini-Camembert, baked to gooey perfection, served with cranberry compote and toasted baguette slices for a delightful dip.

Sweet Potato, Coconut & Chilli Soup (Ve)

A creamy blend of sweet potato and coconut milk, with a hint of red chilli for a subtle kick, garnished with fresh coriander and a swirl of cream.



Carvery Style Main Course

Herb-Crusted Hake

Hake fillet coated with a fresh herb crust, crushed potatoes and green beans with a lemon sauce.

Roast Turkey

Traditional roast turkey with all the trimmings - juicy slices of turkey breast, sage and onion stuffing, pigs in blankets, rich gravy & Yorkshire pudding.

Roast Beef

Tender roast beef, accompanied by Yorkshire pudding, horseradish, and a luscious gravy.

Stuffed Butternut Squash (Ve) (GF)

Roasted butternut squash stuffed with a quinoa, cranberry, and walnut filling, drizzled with a maple glaze.



Vegetables, Accompaniments, and Roasted Potatoes



Classic Christmas Pudding (VE*) (GF*)

Simply served with lashings of brandy-infused custard.

Chocolate & Black Cherry Trifle

Layers of rich chocolate sponge, juicy black cherries, and smooth chocolate custard, topped with whipped cream and chocolate shavings.

Rhubarb & Ginger Dessert (Ve) (GF)

Tangy rhubarb and zesty ginger, this dessert is both gluten-free and vegan-friendly.

Cheese & Biscuits

An assortment of cheeses accompanied by a selection of crackers, fresh grapes, and a tangy chutney.



Coffee & Mince Pies

£35.00 per person