Magpies Christmas Day Lunch Menu 2025

A Selection of Chef's Savouries on arrival and Freshly made bread at table

Starter

Applewood Home Smoked Gressingham Duck Breast with Rillette of Duck Leg Confit
and Beetroot and Apple with Sauteed Foie Gras

Loin of Halibut with Lobster and Mascarpone Ravioli with Chorizo Greens and Citrus Beurre Blanc

Smoked Salmon Pate with Salmon Pink Egg Caviar and Pumpernickel Bread with
Tempura of Black King Prawn and Roasted Pineapple

Pan-fried Calves Liver with Maple Roasted Fig and Chestnut with Crispy Fried Shallots

Main Course

Traditional Roast Turkey Breast with Breast of Goose

Fillet of Fallow Deer with Artichoke and Butternut Squash on Red Cabbage

Main Courses are served with
Golden Roast Potatoes A Selection of Seasonal Vegetables Apple and Chestnut Stuffing
Festive Chipolata wrapped in Streaky Bacon Creamy Bread Sauce
Fresh Cranberry Beetroot and Shallot Compote

Refresher Course

Chilled Melon Soup with Raspberry Sorbet

Cheese Course

Feta and Goats Cheese Tart with Dried Cranberry Red Onion and Balsamic Marmalade
with Homegrown Thyme and Balsamic Syrup

Desserts

Festive Plate of Desserts
Dark Chocolate Orange Velvet Truffle Torte with Blood Orange Syrup
No-churn Cheesecake Ice-cream with Biscuit Crumble and Warm Liqueur Black Cherries
Mango and Passion Fruit Bellini Jelly

Magpies Homemade Traditional Christmas Pudding served with Red Marzipan Berries
Creamy White Sauce and Brandy Butter

Desserts served with a Chilled Glass of Corney & Barrow's Sparkling Blanc de Blanc

Stokes Coffee or Twinings Tea served with a Handmade Festive Chocolate Truffle
and Warm Frangipane Mince Pie

£145.00