Magpies Christmas Day Lunch Menu 2026

A Selection of Chef's Savouries on arrival with A Shimmery Festive Poinsettia Cocktail
Freshly made Artisan Bread and Orange and Thyme Butter at your table

Starters

Applewood Smoked Guinea Fowl Breast with Raddichio Pear and Poached Quai Egg Salad with Black Sticks Blue Cheese and Candied Walnuts

Saffron Linguine with Wild Mushrooms and Roasted Monkfish in Creamy Madeira Sauce

Smoked Salmon Pate with Salmon Caviar and Beetroot infused Salmon Gravlax with King Prawn Tempura and Passion Fruit and Yuzu Dressing

Breast of Partridge Stuffed with Lemon and Herb Gremolata and Wrapped in Prosciutto with Maple Glazed Artichoke and Chestnuts

Main Courses

Traditional Roast Turkey served with Gressingham Duck Breast

Fillet of Fallow Deer with Sweet Potato Gratin

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

Refresher Course

Winter Spiced Poached Pear Bellini Sorbet with Green Apple Pearls

Cheese Course

A Warm Feta and Spinach Filo Cigar with Tomato and Red Onion Relish and Balsamic Syrup

Festive Plate of Desserts

Mulled Wine Black Cherry Jelly with Vanilla Panna Cotta and Black Cherry Compte Lemon Posset with Raspberry Meringue with Raspberry and Black Muscat Sorbet Dark Chocolate and Amaretto Almond Fondant Tart with Chocolate Cocoa Sorbet

Or Christmas Pudding

Magpies Homemade Traditional Christmas Pudding served with Red Fondant Berries Creamy White Sauce and Brandy Butter or Brandy Ice-cream

Stokes Coffee served with a Handmade Festive Chocolate Truffle and Mince Pie Baklava

£155.00 per person Deposit £50 per person to reserve your table

Magpies Christmas Day Vegetarian Lunch Menu 2026

A Selection of Chef's Savouries on arrival with A Shimmery Festive Poinsettia Cocktail
Freshly made Artisan Bread and Orange and Thyme Butter at your table

Starters

Mascarpone and Date Ravioli with Roasted Sweet Peppers with Balsamic Dressing
Deep-Fried Sage and Candied Walnuts

Honey Roast Parsnip Celeriac and Apple Soup with Crispy Fried Ginger Parsnip Crisps and
Drizzled with Lightly Curried Garam Masala Oil and Sour Cream

Main Courses

Festive Spiced Chestnut Mushroom Puy Lentil Halloumi and Cranberry Nut Roast
with Crispy Parmesan Breaded Green Beans

Griddled Herb Polenta Cake with Sauteed Wild Mushrooms Cavolo Nero
and Spinach with Sweet Potato Gratin

Main Courses are served with Golden Roast Potatoes
A Selection of Seasonal Vegetables Sage and Pear Stuffing
Creamy Bread Sauce Fresh Cranberry Beetroot and Shallot Compote

Refresher Course

Winter Spiced Poached Pear Bellini Sorbet with Green Apple Pearls

Cheese Course

A Warm Feta and Spinach Filo Cigar with Tomato and Red Onion Relish and Balsamic Syrup

Festive Plate of Desserts

Mulled Wine Black Cherry Jelly with Vanilla Panna Cotta and Black Cherry Compte Lemon Posset with Raspberry Meringue with Raspberry and Black Muscat Sorbet Dark Chocolate and Amaretto Almond Fondant Tart with Chocolate Cocoa Sorbet

Or Christmas Pudding

Magpies Homemade Traditional Christmas Pudding served with Red Fondant Berries
Creamy White Sauce and Brandy Butter or Brandy Ice-cream

Stokes Coffee served with a Handmade Festive Chocolate Truffle and Mince Pie Baklava

£155.00 per person Deposit £50 per person to reserve your table