



Parrot and Punchbowl Christmas Party Menu 2026

Available 24th November – 30th December
(excluding Sundays, Mondays, 24th evening, 25th and 26th December)

2 Courses - £28

3 Courses - £34

All bookings must be pre-ordered with a £10 per person deposit paid
at least one week before your booking. Minimum table of 4 people.

Please advise of any allergies/intolerances when booking.

Three onion and stout soup with a gruyere cheese crouton (V) (VEO) (GFO)

Duck, chicken and pistachio terrine with cranberry marmalade and toasts (GFO)

Kiln smoked salmon with pickled radishes, beetroot, orange,
watercress & horseradish cream (GF)

Crayfish & prawn cocktail with gem lettuce, tomato, cucumber, bloody Mary dressing and bread (GFO)

Breaded Brie with fig and pear chutney (GFO) (V)



Roast Turkey with all the trimmings (GFO) (roast potatoes, sugar glazed parsnips, sage and butter carrots, Brussel sprouts, braised red cabbage, pig in a blanket, Yorkshire pudding, sausage and sage stuffing and meat gravy) **Change for Rib of Beef** (trimmings as before) (GFO) **or Celeriac** (trimmings as before with sage and onion stuffing and vegetarian gravy (V) (GFO) (VEO)

Add Cauliflower cheese for 2 to share - £5

Steamed venison, vegetable and port suet pudding with mashed potato,
sage and butter carrots and meat gravy

Confit duck leg stuffed with sausage and sage, dauphinoise potatoes,
braised red cabbage and redcurrant gravy (GF)

Roasted cod loin with smoked prawn and thyme butter on a savoy
cabbage and butter bean colcannon (GF)



Christmas pudding with brandy sauce (GFO)

Irish whiskey crème brûlée with homemade shortbread (GFO)

Black forest and chocolate roulade with fresh cream

Poached, mulled pear with pressed plums, satsumas, orange and
cardamom custard and honey granola (VEO)

GF – Gluten Free, GFO – Gluten Free Option, V – Vegetarian, VEO – Vegan Option