

The Old Spring

Christmas Day Menu

3 Courses – £78 per person
Children (Under 12) – £40 per person

STARTERS

Roasted Butternut Squash Soup (V, VG available)

Velvety roasted butternut squash soup, served with warm, crusty sourdough bread.

Burrata & San Michele Parma Ham

Creamy burrata cheese and premium Parma ham, served on a bed of fresh rocket salad, finished with a rich balsamic glaze.

Garlic Butter King Prawns

Succulent grilled king prawns drizzled with garlic butter, served with a crisp mixed salad and a fresh lemon wedge.



MAINS

Traditional Roast Turkey

Hand-carved turkey served with a pork, sage & onion stuffing, crisp pigs in blankets, golden roast potatoes, roasted carrots, parsnips, and a rich, aromatic jus.

Roasted Lamb Rump

Tender lamb rump served alongside rosemary-baked baby potatoes, vibrant tenderstem broccoli, and a deeply flavoured aromatic jus.

King Prawn & Courgette Risotto

A creamy, zesty lemon risotto folded with grilled king prawns and delicate ribbons of courgette.



DESSERTS

Traditional Christmas Pudding (V)

A festive classic packed with rich fruits, served warm with a indulgent brandy sauce.

Sticky Toffee Pudding (V)

A decadent, moist sponge coated in a smooth fudge sauce, paired with velvety vanilla ice cream.

Raspberry Cheesecake (V)

A light and creamy cheesecake topped with a vibrant, tangy raspberry coulis.

