

Christmas Fayre Menu 2025



Pre order & deposits required for tables of 7 and over

Curried Parsnip Soup with Sour Cream & Almonds (v)

Courgette & Leek Tartlet, Dijon Mustard & Herb Vinaigrette (v)

Baked Goats Cheese Salad, Roasted Beetroot, Toasted Walnuts & Balsamic (v)

Smoked Haddock & Mozzarella Fishcake with Spinach & Chive Beurre Blanc

Local Venison Terrine with Red Onion Marmalade, Port Jus & Toasted Brioche

Traditional Roast Turkey served with a Bacon, Chestnut and Cranberry Stuffing, Chipolata,
Rich Claret Gravy and Vegetable & Roast Potatoes

Pot Roast Pork Belly, Apple Compote, Crackling, Roasted Roots, Roast Potatoes & Pork Velouté

Roast Rump of Beef, Parsnip Puree, Roasted Roots, Roast Potatoes and a Brandy & Peppercorn Sauce

Field Mushroom, Leek & Swiss Cheese Puff Pastry Lattice with a White Wine, Cream & Garlic Sauce (v)

Roast Seabass Fillet, Roasted Sweet Potato & Red Lentil Tarka Dal, Rice & Poppadum

Christmas Pudding served with Brandy Sauce

Tonka Bean Crème Brule with Vanilla Shortbread

Dark Chocolate Tart with Salted Caramel Ice Cream

Classic Satsuma & Sherry Trifle with Toasted Almonds

Chefs Selection of Mayfield Cheese, Biscuits and Chutney

Freshly Brewed Coffee and Mints (£1.50 Supplement)

Lunch

2 Courses - £29.50

3 Course - £34.50

Dinner

3 Course - £39.50

Christmas Fayre Menu Not available Sundays

** Menu may be subject to change without prior notice due to supply issues **

A non-refundable deposit of £10.00 per person is required when confirming your booking.
cancellations without 48 hours prior notice must be paid for in full and will be taken from deposits paid
A 10% service charge will be added to your bill.

The Middle House Christmas Menu Booking Form

Reservation Name..... Tel. Number.....

Reservation Date Email

Number of People Deposit Paid £..... Date.....

Arrival Time

All pre orders and deposits must be received no later than 10 days prior to the reservation date

Allergies / Special Requests -

[illegible]