

Christmas Fayre Menu 2026



Pre order & deposits required for tables of 7 and over

Leek & Potato Soup with Sour cream & Toasted Almonds (v)

Deep fried Brie Salad with Candied Walnuts, Pomegranate and Cranberry & Orange Compote (v)

Pulled Pork Croquettes, Pickled Beetroot & Cornichons with a Grain Mustard Crème Fraîche

Smoked Mackerel & Horseradish Mousse, Pickled Fennel & Toasted Sour Dough

Chicken Liver Pate, Red Onion Marmalade, Toasted Brioche

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

Local venison Ragu with Mushrooms, Cognac, pepper & Cream with rice Timble & Crispy Leeks

Slow Roast Pork Belly, Apple & Cranberry Compote, Crackling, Seasonal Vegetables & Potatoes

Baked Celeriac, Kale, Blue Cheese & Walnut Wellington
with a Brandy & Cream Sauce, Vegetables and Potatoes (v)

Clam, King Prawn & Chorizo Linguini, Tomato, Sweet Chilli & Rocket

Christmas Pudding served with Brandy Sauce

Chocolate Cremeux with Honeycomb and Raspberry Compote

Maple and Walnut Tart with Rum & Raisin Ice Cream

Gingerbread Crème Brule with Cinnamon Shortbread

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 maybe 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]