

EATERY 53

Christmas Day 2026 MENU

75
PER PERSON

3 COURSES • INCLUDES A WELCOME DRINK • TEA OR COFFEE TO FINISH

STARTERS

ROAST PARSNIP SOUP – silky roasted parsnip soup with onions, garlic, herbs and cream. **GFA** 

CLASSIC PRAWN COCKTAIL – succulent prawns, crisp lettuce and Marie Rose sauce, **GFA**
served with crusty bread.

DUCK PÂTÉ – smooth duck liver pâté with pineapple chutney, crisp crackers and rocket. **GFA**

MELON & PROSCIUTTO – ripe melon with sliced prosciutto.

MAINS

ROAST SIRLOIN – roast sirloin with golden roast potatoes,
seasonal vegetables, Yorkshire pudding and rich gravy. **GFA**

ROAST TURKEY CROWN – sage & onion stuffing, pigs in blankets,
roast potatoes, seasonal vegetables and gravy. **GFA**

PAN SEARED SALMON FILLET – roast potatoes, seasonal vegetables
and creamy lemon dill sauce. **GF**

VEGETABLE WELLINGTON – butternut squash, mushrooms and chestnut filling
in puff pastry, served with roast potatoes, seasonal vegetables and vegetable gravy. **V** 

DESSERTS

STICKY TOFFEE PUDDING WITH BAILEYS TOFFEE SAUCE – served with cream or ice cream.

TIRAMISU – espresso-soaked sponge with mascarpone cream and cocoa.

CHOCOLATE BROWNIE – warm brownie with cream or ice cream.

CHEESECAKE – smooth creamy cheesecake with white chocolate sauce,
served with cream or ice cream. **GF**