



CHRISTMAS
AT
THE LANSBURY

2026

CHRISTMAS LUNCHTIMES

STARTER

Smoked Salmon, Prawn & Crab
Pickled Cucumber, Preserved Lemon

Chicken & Ham Terrine

Black Truffle, Picalilli & Cordon Bleu Croquette

Maple Roast Parsnip Soup

Caramelised Onion Bread, Crispy Shallot & Apple

MAIN

Roast Turkey Crown

Clementine & Chestnut Stuffing, Lansbury
Pig in Blanket, Served with All the Trimmings,
Turkey Gravy & Cranberry Gel

Poached Fillet of Haddock

Smoked Haddock Croquette, Leek Veloute, Leek
Oil, Poached Mussels & Braised Leeks

Butternut Squash Bourguignon

Pickled Onion, Forest Mushrooms, Smoked
Mash, Duxelle & Truffle Jus

DESSERT

Christmas Pudding

Brandy Anglaise, Cranberry & Orange
Compote

Mince Pie Cheesecake

Mulled Cherries, Candied Walnut & "Mr
Whippy" Mince Pie Ice Cream

Sticky Toffee Tart

Caramac Chocolate Ganache, Poached Pears
& Hazelnut Cream

LIGHTER SMALLER PORTIONS
SERVED

12-3PM WEDNESDAY - SATURDAY

1 COURSE £18
2 COURSE £23
3 COURSE £29

CHRISTMAS FAYRE

STARTER

Smoked Salmon, Prawn & Crab
Pickled Cucumber, Preserved Lemon

Chicken & Ham Terrine

Black Truffle, Picalilli & Cordon Bleu Croquette

Maple Roast Parsnip Soup

Caramelised Onion Bread, Crispy Shallot & Apple

Pan Fried Pheasant

Pancetta Jam, Sprouts, Sherry Cream, Salsify & Sage

Stilton Hash Brown

Pear, Pickled Walnut & Walnut Granola

MAIN

Roast Turkey Crown

Clementine & Chestnut Stuffing, Lansbury
Pig in Blanket, Served with All the Trimmings,
Turkey Gravy & Cranberry Gel

Beef Two Ways

Aged Loin & Ox Cheek, Potatoes Forestiere,
Heritage Carrots in Black Treacle with Kale &
Red Wine Jus

Poached Fillet of Haddock

Smoked Haddock Croquette, Leek Veloute, Leek
Oil, Poached Mussels & Braised Leeks

Butternut Squash Bourguignon

Pickled Onion, Forest Mushrooms, Smoked
Mash, Duxelles & Truffle Jus

DESSERT

Christmas Pudding

Brandy Anglaise, Cranberry & Orange
Compote

Mince Pie Cheesecake

Mulled Cherries, Candied Walnut & "Mr
Whippy" Mince Pie Ice Cream

Traditional Cheese Board

Fine Stilton, Brie & Cheddar, Pickled Grapes,
Celery Chutney & Home made Crackers

Sticky Toffee Tart

Caramac Chocolate Ganache, Poached Pears
& Hazelnut Cream

SERVED WEDNESDAY - SATURDAY

2 COURSE £30

3 COURSE £38

ENTERTAINMENT NIGHTS +£5

CHRISTMAS DAY

STARTER

Hand Dived Orkney Scallops

Pancetta Jam, Cauliflower, Caviar, Capers & Golden Raisins

Thoresby Estate Venison Loin

Trio of Beetroots, Black Garlic & Black Pudding Bubble
"N" Squeek

Cep Mushroom & Black Truffle Veloute

Truffle Rarebit, Trompette Mushrooms & Smoked Butter

Whiskey Cured Salmon Gravadlax

Mussel, Dill & Chive Terrine, Cucumber in Verjus,
Cucumber Caviar, Sea Herbs & Preserved Lemon
Dressing

MAIN

Roast Turkey Crown

Turkey Leg Stuffed with Cranberry, Chestnut &
Bacon Stuffing, Lansbury "Hog in Duvet" Maple
Glazed Parsnips, Roast Carrots, Duck Fat
Potatoes, Buttered Mash, Sprouts, Braised Red
Cabbage & Our Cranberry Gravy

Treacle Glazed Chateaubriand

Ox Cheek Stuffed Yorkshire Pudding, Beef
Dripping Potato Terrine, Gruyere Cauliflower
Cheese, Buttered Cabbage & Red Wine Jus

Pan Fried Halibut

Lobster & King Prawn "Fish Pie" Lobster Butter
Bisque, Baby Vegetables, Sea Herbs & Herb
Emulsion

Salt Baked Swede

Artichoke, Goats Cheese Mousse, Hazelnuts in
Hazelnut & Herb Dressing, Granny Smith
Ketchup, Mixed Variations of Kale

DESSERT

Ultimate Christmas Pudding

Brandy Anglaise, Cranberry & Orange Compote,
Brandy Snap Biscuit & Grand Marnier Flambe

Paneltone Bread & Butter Pudding

Rum & Raisin Ice Cream, Rum Butterscotch &
Candied Fruits

Finest 6 Cheese Selection

Mulled Wine Chutney, Lansbury Crackers, Millers
Toasts, Quince, Pickled Celery & Fresh Figs -
Complimentary Port Included

Smoked Treacle & Apple Tart

Apple Tarte Fine, Vanilla Mascarpone, Apple & Pear
Sorbet, Finished with Caramac Chocolate

FRIDAY 25TH DECEMBER

£110PP

CHILDREN MENU & VEGAN MENU AVAILABLE

BOXING DAY

STARTER

Thai Fishcake

Pickled Cucumber, Asian Slaw & Wasabi Mayo

Traditional Prawn Cocktail

Marie Rose, Granary Loaf & Gem Lettuce

Winter Vegetable Soup

Chunky Veg, Rustic Bread & Barley

BBQ Venison Skewer

Black Garlic Ketchup, Tandoori Cauliflower & Golden Raisin Dressing

Stilton Hash Brown

Pear, Pickled Walnut & Walnut Granola

MAIN

Traditional Fish & Chips

Handcut Chips, Tartare Sauce, Our Mushy Peas

Sirloin of Beef

Yorkshire Pudding, Seasonal vegetables, Mash, Roasts & Our Gravy

Roast Loin of Pork

Stuffing, Yorkshire Pudding, Apple Sauce, Seasonal Vegetables, Mash, Roast & Our Gravy

Butternut Squash Bourguignon

Pickled Onion, Forest Mushrooms, Smoked Mash, Duxelles & Truffle Jus

Braised Ox Cheek

Bubble "N" Squeek, Bacon & leek Stew & Fried Duck Egg

Poached Cod

Seafood Linguini, Lobster Butter Sauce

DESSERT

Sticky Toffee Suet Pudding

Butterscotch & Vanilla Ice Cream

White Chocolate & Pistachio Cheesecake

Raspberry Sorbet

Apple & Mixed Fruit Crumble

Oat Granola, Vanilla Custard

Tropical Fruit Pavlova

Passion Fruit, Caramelised Pineapple, Rum Sponge, Coconut Ice Cream

"Carrot Cake"

Ginger Tuile, Cremeux, Candied Carrot, Orange Jelly, & Frosting

SATURDAY 26TH DECEMBER

FOOD SERVED 12-6PM

3 COURSE £42

2 COURSE £34

NEW YEARS EVE DINNER

Champagne & Chefs Snacks on Arrival

Beef & Cep Tart

Crab & Yuzu Croustade

Classic Oyster with Vinaigrette

Stilton & Apple Croquette

Salt Baked Swede

Artichoke, Hazelnuts in Hazelnut & Herb

Dressing, Granny Smith Ketchup, Mixed

Variations of Kale

Miso Glazed Monkfish

Togarashi Hispi Cabbage, Tobiko & Seaweed

Dressing, White Miso Cream

Orkney Scallop

Jerusalem Artichoke, Pancetta, Lardo & Fresh

Chive

Juniper Salted Duck

Heritage Carrots, Duck Leg Pie, Duck Fat Roast

Salsify, Duck Jus

Finn Cheese

Fruit Loaf, Malt Reduction, Beer Vinegar & Celery

Red Velvet Chocolate Souffle

Caramac Ice Cream, Tuille Biscuit

6-8.45PM THURSDAY 31ST DECEMBER

6 COURSE TASTING MENU

£58PP

LIVE VIOLINIST

NEW YEARS PARTY

Selection of Sandwiches

Treacle Glazed Ham

Rosemary & Garlic Roast Beef

Prawn Marie Rose

Vintage Cheddar & Onion Savoury

Lansbury Favourites

Handmade Scotch Egg

Pork Pie

Quiche

Sausage Rolls

Hot Buffet Selection

Honey & Mustard Glazed Sausages

Sticky Sesame Chicken Skewers

Chorizo & Parmesan Fritters

Mac n Cheese Croquettes

Asian Platter

Chicken & Vegetable Gyozas

Shredded Pork Bao Buns

Onion Bhajis

Duck Bon Bon's

Panko Chilli & Garlic Salted King Prawns

Sides

Cajun Wedges

Paprika & Garlic Fries

Pickles & Dips

Salads & Coleslaw

THURSDAY 31ST DECEMBER 9:15PM - LATE -LIVE BAND & LIVE DJ SET

BUFFET FROM 10PM

CHAMPAGNE AT MIDNIGHT

£18PP TICKETS ON DOOR/PREBOOKED



Here's to 2027

Thank you for all your support throughout 2026

We look forward to seeing you all next year!