

THE SMUGGLERS CHRISTMAS

Menu

STARTER

Roasted parsnip and apple soup

Finished with crispy sage and herb oil VG

Baked Camembert

With cranberry, rosemary and toasted bread V

Smoked salmon and prawn cocktail

Baby gem, cucumber, tomato, Marie Rose and lemon

Creamy garlic and thyme mushrooms

With toast V/VG available

MAIN COURSE

Traditional Christmas dinner with all the trimmings

A choice of Turkey, Beef, Belly pork or Nut Roast (VG)

Festive fish pie

Salmon, smoked haddock, white fish and prawns in a creamy white wine, leek and parsley sauce, topped with buttery mashed potatoes and served with buttered seasonal greens and honey roasted carrots

Stuffed butternut squash

With chestnut, cranberry & sage stuffing, roast potatoes, seasonal vegetables and a red wine gravy VG

DESSERT

Christmas pudding

Served with brady sauce, custard or cream

Baileys bread and butter pudding

Served with custard or cream

Rich chocolate and orange ganache

Served with raspberry coulis VG

Champagne and strawberry sorbet VG

Followed by mince pies and complimentary tea or coffee

Available 1st–23rd December

2026 Lunchtimes and evenings.

2 Courses - £29.99

3 Courses - £35.99



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TERMS AND CONDITIONS

- Our Christmas menu is available for pre-booked tables only, from 1st–23rd December, for lunch and evening dining. On Sundays, the menu is available from 12pm–5pm.
- A non-refundable deposit of £10 per person is required to secure your booking.
- All guests must submit their menu pre-orders at least 4 days prior to their booking.
- Please inform us of any allergies or dietary requirements at the time of booking or when submitting your pre-orders.
- The remaining balance of your bill, less any deposits paid, is payable at the end of your meal.

WE LOOK FORWARD TO
CELEBRATING THE
FESTIVE SEASON WITH
YOU AT THE SMUGGLERS
INN!

