



THE CORMORANT PUB

Christmas MENU



STARTERS

Spiced Butternut Squash Soup served with crispy sage & warm ciabatta
(gfa, ve)

Traditional Prawn Cocktail served with granary bread
(gfa)

Duck & Orange Pate served with sweet apple chutney and warm ciabatta
(gfa)

Crispy Breaded Brie Wedges served with cranberry sauce & salad garnish
(v)

MAINS

Turkey Breast wrapped in streaky bacon filled with sausage meat
served with roasted potatoes, seasonal vegetables, a pig in blanket,
Yorkshire pudding and gravy
(gfa)

Topside of Beef served with roasted potatoes,
seasonal vegetables, a pig in blanket, Yorkshire pudding, and gravy
(gfa)

Mushroom Cranberry and Brie Wellington
served with roasted potatoes, seasonal vegetables, Yorkshire pudding and gravy
(v)

Hake Supreme
served with a creamy butter bean stew, roasted red peppers and vine tomatoes
(gfa)

DESSERTS

Traditional Christmas Pudding served with brandy cream
(gfa, ve available)

Red Berry & Gin Cheesecake served with pouring cream

Salted Caramel Chocolate Brownie with vanilla clotted cream ice cream
(gfa, ve available)

Cheese & Biscuits served with chutney and grapes

Two Courses £28 Three Courses £35

(gfa) gluten free available, (v) vegetarian, (ve) vegan available



Christmas menu available Monday to Saturday starting from
Monday 1st December to Saturday 20th December 2025

Advanced bookings only with a non-refundable £10.00 deposit per person to be paid
cash or card to secure booking

Bookings and payment can be made in the pub or over the phone

Please complete the pre-order form with menu choices and any allergies or special
dietary requirements no later than 10 days before your sitting

Due to national supplier issues, the menu may be subject to some changes, in which
case we will inform you as soon as possible

