

DOWNHAM
HALL
CHRISTMAS DAY
MENU
2025

Prosecco and A Selection of Canapes Upon Arrival

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STARTERS

Poached Smoked Salmon

Delicately pickled kohlrabi, clementine segments, and fresh lemon balm

Tortellini of Rabbit Ragù

Hand-folded pasta encasing rich rabbit ragù, with a walnut and truffle vinaigrette & shavings of Pecorino

Wild Mushroom Vol-au-Vent (V)

Buttery puff pastry filled with woodland mushrooms, caramelised onion and tarragon

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MAIN DISHES

Traditional Roast Turkey

Roast turkey breast with crisp roasted potatoes, sage and onion stuffing, Brussels sprouts, honey-glazed carrots, a golden Yorkshire pudding, and pan gravy

Dry-Aged Roasted Beef Rib-Eye

Roasted rib-eye with roasted potatoes, sage and onion stuffing, Brussels sprouts, honey-glazed carrots, and pan gravy

Roasted Monkfish & Braised Lobster

A luxurious pairing of monkfish and lobster, with roasted Jerusalem artichokes and a delicate shellfish reduction

Curried Parsnip & Chicory Tart (V)

Spiced roasted parsnip with parsley dumplings and caramelised chicory tart

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DESSERTS

Steamed Christmas Pudding

With brandy custard and redcurrants

Valrhona Chocolate Mousse (V)

Dark chocolate mousse with fudge and toasted almonds

Colston Bassett Stilton

Award-winning Stilton with a port-poached pear and artisan crackers



**Please note, an optional 10% service charge will be added to your bill, which goes directly to our staff **

