Amelia's
BAR & KITCHEN

CHRISTMAS MENU 2026

3 courses - £45

FOR THE TABLE

Warm bread served with lemon & tarragon butter to share

STARTERS

Roasted Butternut & Carrot Soup

Roasted carrot & butternut squash soup with spices, extra virgin olive oil drizzle, served with sourdough (V, Ve, Gf)*

Prawn Cocktail

King prawns in marie rose sauce with baby gem, chives & lemon (Gf)

Baked Camembert

Oozy baked mini camembert topped with red onion chutney served with sourdough (V, Gf)*

MAIN COURSE

Turkey Christmas Dinner

Turkey with honey glazed carrots, herb roasted potatoes, pigs in blankets, buttered pan fried sprouts, braised red cabbage & gravy (Gf)

Pan Fried Cod

With creamy mashed potato, tenderstem broccoli, lemon & a creamy white wine & caper sauce (Gf)

Festive Vegetarian Moroccan Couscous

Courgette, carrots, chickpea & butternut, cooked in spices served on a bed of couscous topped with apricots & caramelised onions (V, Ve)

DESSERT

Belgian Chocolate Brownie Torte

Rich chocolate torte served with honeycomb ice cream & dried raspberry (V, Ve, Gf)*

Vanilla New York Cheesecake

Served with seasonal berry compote (V, Gf)

Christmas pudding

Served with either brandy sauce or custard (V)

Cheese Board +£5

Long Clawson Blue, French Brie & mature cheddar served with crackers, red onion chutney & celery (V, Gf)*

V - Vegetarian | Ve - Vegan | Gf - Gluten Free/Substitute*