

THE VIADUCT PUB FESTIVE MENU 2026

£34/£39 2 OR 3 COURSES
HALF PRICE FOR CHILDREN UNDER 12

STARTERS



CREAMY BUTTERNUT SQUASH & CHESTNUT SOUP WITH GARLIC CROUTONS
(V AND VE AVAILABLE)
BEETROOT-CURED SALMON GRAVLAX WITH ROCKET SALAD, LEMON &
DILL CRÈME FRAÎCHE & BRIOCHE
DUCK & ORANGE PÂTE SERVED WITH ENGLISH CHUTNEY & BRIOCHE
PORTOBELLO MUSHROOM KIEV IN GARLIC BÉCHAMEL SAUCE WITH
GRILLED GEM LETTUCE

MAINS



HAND-CARVED ROAST TURKEY BREAST

ROAST POTATOES | SAGE & ONION STUFFING | HONEY-ROASTED
MELANGE OF BRUSSELS SPROUTS, CARROTS, PARSNIPS, CHESTNUTS |
PIGS IN BLANKETS | YORKSHIRE PUDDING | CRANBERRY SAUCE | RED
WINE GRAVY

PAN-FRIED SEA BASS

HERB CRUSHED POTATOES | PARMA HAM WRAPPED ASPARAGUS | BAKED
VINE TOMATOES | CREAMY SEAFOOD MARINIÈRE

CURRIED LAMB SHANK

SPICED PILAU RICE WITH CASHEWS & RAISINS | CREAMED SPINACH |
SLOW-SIMMERED SPICED GRAVY

PORK PORCHETTA

ROAST POTATOES | SAGE & ONION STUFFING | HONEY-ROASTED MELANGE
OF BRUSSELS SPROUTS, CARROTS, PARSNIPS, CHESTNUTS | PIGS IN
BLANKETS | YORKSHIRE PUDDING | CRANBERRY SAUCE | RED WINE GRAVY

THE FESTIVE VEGETARIAN WELLINGTON (V/VG)

ROAST POTATOES | SAGE & ONION STUFFING | HONEY-ROASTED MELANGE
OF BRUSSELS SPROUTS, CARROTS, PARSNIPS, CHESTNUTS | YORKSHIRE
PUDDING | CRANBERRY SAUCE | RED WINE GRAVY

DESSERT



CHRISTMAS PUDDING WITH BRANDY SAUCE (VG OPTION AVAILABLE)
CHOCOLATE AND SALTED CARAMEL TART WITH VANILLA ICE CREAM
RED WINE POACHED PEAR WITH VEGAN VANILLA ICE CREAM (VG)
TRIO OF ENGLISH CHEESE WITH RED ONION CHUTNEY AND CRACKERS

Please call 02085675866 or email us at
theviaduct@hotmail.com to book

Available from 11th November - 24th December. A deposit of £10 per person is
required to secure your reservation. Please inform us if you have any allergies or
dietary requirements.

FESTIVE BOOKING FORM

Name.....

Date.....

Time.....

Telephone Number.....

Email.....

Number of Adults.....

Number of Children.....

Dietary Requirements.....

Starters	Adults	Children
Squash Soup		
Salmon Gravlax		
Duck Date		
Mushroom Kiev		
Mains		
Turkey		
Sea Bass		
Pork		
Lamb Shank		
Veg Wellington		
Dessert		
Christmas Pudding		
Chocolate Tart		
Poached Pears		
Cheese & Crackers		