



Festive Menu 2026

2 COURSE LUNCH £33.50 3 COURSE LUNCH £39.50 3 COURSE DINNER £49.50

Tuesday to Saturday, Lunch from 11:30am - 3:45pm & Dinner from 4pm

Available from Thursday 26th November until Thursday 24th December 2026

A £10 per person deposit is required upon booking; the whole party must pre-order from the festive menu at least 2 weeks beforehand

TO START

ZUPPA DELLA CASA V GFOA

Roasted chestnut & woodland mushroom velouté, finished with truffle cream & crisp ciabatta croutons

FUNGHI V GF

Oven-baked Portobello mushrooms with mulled wine cranberry compote and melted mozzarella

BRUSCHETTA DI FIGHI GFOA

Toasted bruschetta with fresh Campania mozzarella, fig chutney, Italian Parma ham and fragrant basil oil

TRIO DI PESCI GFOA

A refined trio of fish: 36-hour smoked Scottish salmon, freshwater prawns with Mary Rose dressing, homemade smoked mackerel & horseradish pâté on toasted ciabatta with lemon oil dressing

TO FOLLOW

TACCHINO ARROSTO

Roasted Norfolk Bronze turkey breast with cranberry and apricot stuffing, local chipolata sausage, braised red cabbage and festive jus

MANZO BRASATO GF

Tuscan-style slow-roasted blade of aged beef, served with braised red cabbage, rich red wine jus and parsnip crisps

FILETTO DI BRANZINO GF

Pan-fried sea bass fillet with winter-spiced heritage carrot puree, scallop cream sauce and buttered samphire

RAVIOLI CON FUNGHI V GFOA

Spinach and ricotta ravioli with sautéed wild mushrooms, vine tomato and mascarpone sauce, melted mozzarella and basil pesto

All main courses are accompanied by sharing dishes of buttered festive vegetables and garlic-rosemary cubetti potatoes for the table

TO FINISH

WARM CHRISTMAS PUDDING

with an indulgent Italian brandy cream sauce

LOCAL HONEY & STEM GINGER CRÈME BRÛLÉE GFOA

with homemade gingerbread biscuit & Rocky's Naked Dairy ice-cream

WARM CHOCOLATE BROWNIES GFOA

with Rocky's Naked Dairy ice-cream

HOME MADE CINNAMON PANNA COTTA GF

with spiced apple compote & Rocky's Naked Dairy ice-cream

CONTINENTAL CHEESE PLATTER GFOA (+£3 Supplement)

with grapes, biscuits & roasted pear chutney



THE PALMICHAEAL

Festive Menu - Pre Order

Booking Name:

NO OF
PEOPLE:

Contact Number:

Email:

Booking Date: Booking Time:

Please list the quantity required for each dish

STARTERS	QTY
SOUP	
MUSHROOM	
BRUSCHETTA	
TRIO OF FISH	
MAIN COURSE	
TURKEY	
BLADE OF BEEF	
SEABASS	
RAVIOLI	
DESSERT	
CHRISTMAS PUDDING	
CRÈME BRULE	
BROWNIES	
PANNA COTTA	
CHEESE	

Additional Information

Deposit
Paid £

Please note that a pre order is to be returned 14 days prior to booking date. The whole table must order from this menu. Please inform us of any dietary requirements beforehand.

A £10 deposit is required per person upon booking your table.

We regret that your booking is NOT guaranteed until this payment is received.

Deposits are not refundable.

T: 01536 723 641 E: info@thepalmichael.co.uk

1 Kettering Road, Burton Latimer, Kettering, Northamptonshire NN15 5LP

WWW.THEPALMICHAEAL.CO.UK