



— *The Royal Maritime Hotel · Portsmouth* —

Christmas Day Menu

2026

A Festive Five-Course Feast

Prepared by Chef Peter Vella

ON ARRIVAL

Glass of Buck's Fizz

Served with our chef's amuse bouche.

STARTERS

Please choose one

Roasted Red Pepper & Sweet Potato Soup

V · VE · GF

Crispy kale and a warm garlic croute.

Venison & Pancetta Terrine

Orange and radish salad, plum compote, ciabatta wafer.

Smoked Scottish Salmon Parcel

Potato and chive salad, cumin-roasted beetroot, wild herb sour cream.

Bruschetta

V · VE · GF

Mozzarella, broad beans, snow peas, radish & mint with chilli-lime dressing.

— *continued overleaf* —

Christmas Day 2026 · continued

V = Vegetarian · VE = Vegan · GF = Gluten Free · AF = Alcohol Free

MAIN COURSES

Please choose one

Traditional Roast Turkey & Baked Ham

Pigs in blankets, herb stuffing, all the trimmings, cranberry & bread sauce.

Slow-Braised Feather Blade of Beef

GF

Cheese, chive & bacon mash, roasted root vegetables, red wine jus.

Baked Fillet of Sea Bass

GF

Royal new potatoes, runner beans, celeriac purée, braised chicory.

Jackfruit Bourguignon

V · VE · GF

Mashed potato and a steamed green vegetable medley.

DESSERTS

Please choose one

Panna Cotta

V · GF

Crushed granola, edible flowers and raspberry sorbet.

Warm Honeycomb Brownie

V · VE

Chocolate sauce and vanilla pod ice cream.

Baked Crème Brûlée Cheesecake

Raspberry coulis and clotted cream.

Christmas Pudding

GF · VE · AF

Warm brandy sauce.

TO FINISH

Coffee & Mince Pies

£85 per adult · £55 per child under 12

Five courses · buck's fizz on arrival · coffee and mince pies

RESERVATIONS

02392 982401 · events@royalmaritimehotel.co.uk

The Royal Maritime Hotel, 75–80 Queen Street, Portsmouth, PO1 3HS

£50pp non-refundable deposit. Balance and menu choices due one month before. Deposit transferable with 14 days' notice.