

CHRISTMAS DAY

AT BEYOND PUBS

2026



NAME

NO. OF GUESTS

TOTAL

TEL

ADULTS

£100PP

CHILDREN

£45PP

EMAIL

BOOKING TIME

12PM

2:30PM

Birch

Dolphin

Cross Keys

Plough

Please inform us of any allergies or intolerances upon your pre-order and we will try our best to meet your requirements.

Please put an X to indicate your guest's choice.

Guest Name

STARTERS

Carpaccio

Ham Hock

Tart

Roulade

MAINS

Turkey Breast

Beef

Loin of Cod

Pithivier

DESSERTS

Christmas Pud

Delice

Treacle Tart

Cheese Board

Please note a non-refundable £10 deposit per person is required to secure your booking.
Pre-orders and full payment are required by 1st December.

CHRISTMAS DAY

ADULTS
£100 PP
KIDS MENU AVAILABLE
£45 PP

STARTERS

Venison Carpaccio

Pickled blackberries, shaved Parmesan and truffle dressing

Whipped Goat's Cheese Tart

Beetroot textures, candied walnuts and orange dressing

Pressed Ham Hock, Parsley & Wholegrain Mustard Terrine

Winter piccalilli, cornichons and toasted sourdough

Smoked Salmon & Crab Roulade

Crab mousse, cucumber ribbons and dill oil

MAINS

Traditional Roast Turkey Breast

Glazed pig in blanket, roast potatoes, honey-glazed festive vegetables, brussels with pancetta, chestnut & cranberry stuffing and rich gravy

Roasted Loin of Cod

Brown shrimp butter, saffron potatoes and samphire

Braised Featherblade of Beef

Truffle mashed potato, heritage carrots and red wine jus

Wild Mushroom & Truffle

Pithivier

Roast potatoes, festive vegetables and red wine jus

DESSERTS

Traditional Christmas Pudding

Brandy sauce and winter berry compote

Treacle Tart

Caramelised citrus and vegan vanilla ice cream

Chocolate & Black Cherry Delice

Black cherry gel, cherry sorbet and chocolate crumb

British Artisan Cheese Board

Cropwell Bishop Stilton, Cornish Brie, Black Bomber Cheddar and Cornish Yarg, served with mulled wine chutney, candied walnuts, grapes, celery and artisan crackers

ENJOY A TEA OR COFFEE AND MINCE PIE TO FINISH