

CHRISTMAS DAY

eat, drink & be merry

Arrival 12:00

AMUSE-BOUCHE

Roasted Parsnip Velouté

Maple oil, crispy sage, parmesan crisp
(V/VEA)

STARTERS

Classic Atlantic Prawn Cocktail

Baby gem lettuce, shaved fennel,
pickled cucumber, brandy Marie Rose
sauce (GFA)

Duck Liver Pâté

Toasted brioche, spiced fig chutney,
pickled shallots (GFA)

Heritage Beetroot & Goat's

Cheese Tart

Whipped goat's cheese, roasted
beetroot, winter leaves, walnuts, orange
vinaigrette (V/N)

Roasted Celeriac Soup

Truffle oil, crispy shallots, warm artisan
bread (V/VE/GFA)

TO FINISH

Freshly Brewed Tea or Coffee & Warm
Mince Pies

£95.00 Adults

£55.00 Children

Includes an arrival glass of chilled
champagne or orange juice

MAINS

Slow-Cooked Beef Feather Blade

Champ mash, buttered kale, honey-glazed
root vegetables, roasted shallots, red wine
jus

Roast Turkey Supreme

Herb stuffing, pigs in blankets, duck-fat
roast potatoes, honey-glazed carrots,
pancetta Brussels, braised red cabbage,
cranberry-red wine jus (GFA)

Pan-Roasted Sea Bass

Buttered new potatoes, roasted winter
vegetables, samphire, champagne dill
cream sauce (GF)

Roasted butternut Squash & sage

Wellington

Spinach, mushroom duxelles, glazed
winter roots, vegetarian red wine jus
(V) (Vegan alternative available)

DESSERTS

Winter Spiced Panna Cotta

Mulled berry compote, candied orange,
ginger crumb, shortbread (GFA)

Dark Chocolate & Salted Caramel Tart

Brandy-soaked raisins, toasted
almonds, vanilla bean crème fraîche (N)

Traditional Christmas Pudding

Steamed traditional pudding, warm
brandy custard (Vegan alternative
available)

Festive Artisan Cheese Board

English & local cheeses, homemade
chutney, celery, grapes, crackers, oat
biscuits (GFA)



TERMS AND CONDITIONS

To make a reservation please contact:

Phone: 01684 561837

Email: reception@mountpleasanthotel.co.uk

Please check availability by phone or email using the contact details above.

A non-refundable deposit of **£45** per person is required for Christmas Day bookings. Bookings may be made with an estimated number of guests.

Final menu choices, confirmed guest numbers, and full payment must be received by 25th November 2026. All deposits and prepayments are non-refundable and non-transferable. Bookings made after 25th November 2026 must be made in full.

Cancellations

Cancellations must be made in writing and sent by recorded delivery. All deposits and prepayments will be retained in full.

If the required deposit or full payment is not received by 25th November 2026, the hotel may release your booking without further notice.