



Christmas MENU

Christmas Eve Sunday 24th December 2023.

2pm - Guest Arrival from 2pm.

4pm - Afternoon Tea served in the Vestibule.

7.30pm - Complementary Drinks served in the Great Hall. Meet your hosts.

8pm - Dinner served in the Ball Room.

Main Course

Braised Orchardleigh Leg of Lamb
cooked in red wine with mushrooms & onion served in a pastry case, with
dauphinoise potatoes.

Pan Fried Fillet of Cod
served on a bed of Apple Mashed potato and topped with a Somerset Cheddar
cheese.

Moroccan Cauliflower & Chickpea Roulade
served on a bed of dairy free mash. (Vegan and Gluten Free).

All served with orange glazed carrots and minted petit pois.

Dessert

Homemade Winter Fruit Crumble
with warm vanilla anglaise.

Rhubarb and Ginger Cheesecake
(Vegan & Gluten Free).

Tea, Coffee and Petit fours.



ORCHARDLEIGH ESTATE

Christmas

MENU

Christmas Day Monday 25th December, 2023

8.30am – 10.30am - Traditional cooked and continental Breakfast.

Father Christmas is to arrive at 11 am
1.00 pm - Christmas Lunch served.

To Start

Chicken Liver Parfait

Chicken liver with Brandy Parfait on a bed of fresh rocket, drizzled with aged balsamic, served with ale chutney.

Wild Mushroom Paté

served on a bed of fresh Rocket, drizzled with aged balsamic, served with spiced tomato chutney (Vegan and Gluten free)

Baby Camembert

served on a cranberry and Port Reduction topped with baby mixed leaves

Champagne Sorbet

Main Course

Norfolk Roast Turkey

served with pigs in blankets, homemade cranberry stuffing and pan juices.

Orchardleigh Top-Side of Beef
with homemade Yorkshire Pudding and a rich red wine pan jus.

Pan Fried Sea Bass

dressed with a cabernet sauvignon reduction served on a bed of rocket, fennel and pine nut salad.

Butternut squash and sweet potato Wellington
wrapped in puff pastry. Vegan and Gluten Free.

All served with a choice of Roast Potatoes, Orange glazed Carrots, Fresh Brussel Sprouts and honey glazed parsnips.

Desserts

Chantilly Lemon and White Chocolate Pavlova.
Traditional Christmas Pudding served with homemade Brandy Sauce.
Chocolate and Orange Torte (Vegan and Gluten Free).

Tea, Coffee and Petit fours



ORCHARDLEIGH ESTATE

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Boxing Day Tuesday 26th December 2023.

8.30am – 10.30am - Somerset Cooked Breakfast and Continental.

1pm - Light Lunch or Picnic hamper.

Dinner served 7pm.

To Start

Caramelised red onion and Blue cheese tartlet
served on a bed of rocket drizzled with aged balsamic.

Poached Salmon Terrine
served on a bed of rocket with a lemon mayonnaise.

Homemade Winter Vegetable Soup. Vegan and Gluten Free.

Main Course

Slow Roasted Loin of Pork
with a stilton stuffing, served with dauphinoise potatoes with a Somerset Cider and
apple jus.

5oz Fillet Steak
Topped with wild mushrooms served with dauphinoise potatoes and Red Wine Jus

Chickpea and Lentil Loaf
served with new potatoes. Vegan.

All served with a choice of Green Cabbage with a hint of smoked bacon and minted
petit pois

Dessert

Profiteroles served with Chantilly cream and a warm chocolate sauce.

Sicilian Limoncello Tiramisu.

Chocolate and Raspberry Torte. Vegan and Gluten Free.

Tea, Coffee and Mini Mince Pies.

Christmas

MENU

Wednesday 27th December, 2023.

8.30am – 10.30am - Traditional and continental
Somerset Breakfast.

