



THE SHIP INN

CHRISTMAS DAY

2026

FIVE COURSES

A glass of fizz and a canapé on arrival

£110 PER ADULT · £60 PER CHILD

25 DECEMBER





CHRISTMAS DAY MENU

Five courses · 25 December

A glass of fizz and a canapé on arrival

Adults £110 per person · Children £60 per person

STARTERS

Classic Prawn Cocktail (GFA)

Boozy Marie Rose sauce, topped with salmon caviar

Pea & Ham Hock Soup (GFA)

Toasted bread; vegetarian option available

Game Terrine (GFA)

Pear compote and crostini

Beef Tartare (GFA)

Cured egg yolks and crostini

PALATE CLEANSER

Raspberry sorbet (VE)

MAINS

Roast Turkey Breast

Pigs in blankets, chestnut stuffing, honey-roasted vegetables and bread sauce (GFA)

Lemon Sole Fillet

Caper butter, buttered Jersey Royals and tenderstem broccoli (GF)

Beef Wellington

Served pink with mushroom duxelle, Parma ham, shortcrust pastry, potato purée, mini roast vegetables and red wine jus

Slow-Roasted Duck Leg

Toulouse sausage cassoulet with a rich tomato sauce

DESSERTS

Traditional Christmas Pudding

Brandy crème anglaise

Wild Strawberry Cheesecake

Strawberry compote

Double Chocolate Brownie

Pistachio ice cream

Mince Pie Tart

Boozy cream and red berries

OPTIONAL CHEESEBOARD · +£10 PER PERSON

Chutney, frozen grapes and sourdough crackers

Tea or coffee with truffles



GF - Gluten free · GFA - Gluten free available · VE - Vegan

Please let us know about any allergies or dietary requirements when booking.