

FANHAMS HALL



Christmas Day Lunch Menu 2025

Starters (A pre-order is required for starters only)

Treacle Cured Salmon, Endive, Kohlrabi, Radish, Pickled Pear

Game Mosaic, Pickled Veg, Piccalilli Emulsion, Brioche (E, M, Nut, G, Mu, Sul)

Celeriac Velouté, Curry Oil, Walnut Granola (V) – Can be made vegan

Crottin Cheese, Whipped Goats Cheese, Fig, Fig & Red Wine Gel, Dill (V)

Buffet Mains (menu choices are not needed, this will be served carvery style)

Roasted Norfolk Turkey

Roast Sirloin of Beef

Honey Mustard Glazed Gammon (Nut, Mu)

Pan Fried Turbot, Wild Mushroom, Samphire, Champagne Sauce

Beetroot, Lentil and Chestnut Wellington (V) – Can be made vegan

Served with Roast Potatoes, Sausagemeat & Cranberry Stuffing (G, Sul),

Yorkshire Pudding, (E, M, G) Roasted Root Vegetables, Brussel Sprouts, Pigs in Blanket (G, Sul),

Braised Red Cabbage (Sul), Cauliflower & Broccoli Cheese (M, Nuts, G, Mu)

Desserts

An extensive array of desserts including some traditional Christmas favourites

Cheese Course

Selection of Cheese, Biscuits, Grapes, Celery, Chutney

Tea & Coffee



Christmas Day Lunch Childrens Menu 2025

Starters (A pre-order is required for starters only)

Cheesy Garlic Bread (V)

Tomato Soup (V)

Melon Boat, Winter Berries (V)

Buffet Mains (menu choices are not needed, this will be served carvery style)

Roasted Norfolk Turkey

Roast Sirloin of Beef

Honey Mustard Glazed Gammon (Nut, Mu)

Pan Fried Turbot, Wild Mushroom, Samphire, Champagne Sauce

Beetroot, Lentil and Chestnut Wellington (V) – Can be made vegan

Served with Roast Potatoes, Sausagemeat & Cranberry Stuffing (G, Sul),

Yorkshire Pudding, (E, M, G) Roasted Root Vegetables, Brussel Sprouts, Pigs in Blanket (G, Sul), Braised Red Cabbage (Sul), Cauliflower & Broccoli Cheese (M, Nuts, G, Mu)

Desserts

An extensive array of desserts including some traditional favourites