



CHRISTMAS DINNER MENU

£68.99 per head
Children £33.99 per head

STARTERS

Prawn cocktail

Served on a bed of lettuce with Brown buttered bread

Soup with a warm crusty roll

Chicken liver and spiced plum pate

served with charred sourdough bread

Pumpkin & Sage Ravioli

Blend of Roasted pumpkin and ricotta cheese wrapped in egg pasta sprinkled with Parmesan cheese

MAINS

Traditional Turkey Dinner

served with Roast Potatoes, Mashed potatoes, Honey Glazed Parsnips, Pigs in Blanket, Cauliflower cheese, red cabbage with Apple, Brussel sprouts, Carrots and Yorkshire pudding

Gammon Dinner

served with Roast Potatoes, Mashed potatoes, Honey Glazed Parsnips, Pigs in Blanket, Cauliflower cheese, red cabbage with Apple, Brussel sprouts, Carrots and Yorkshire pudding

Skinless & Boneless Salmon

served with Baby Hasselback potatoes, Cauliflower cheese, red cabbage with Apple, Brussel sprouts, Carrots

MEAT FREE OPTIONS

Cauliflower Cheese Tart

served with Roast A crisp Tomato and Chive Pastry Tart Filled with Cauliflower florets and Caramelised onion in a rich vintage cheddar cheese sauce, topped with crunchy cheddar cheese and chive breadcrumbs, served with Roast Potatoes, Honey Glazed Parsnips, Cauliflower cheese, red cabbage with Apple, Brussel sprouts, Carrots and Yorkshire pudding

Mushroom, Brie and Cranberry Wellington

Sauteed Mushrooms, Cranberries and seasoned spinach with sunflower seeds, topped with a Brie cheese sauce encased in puff pastry

served with Roast Potatoes, Mashed potatoes, Honey Glazed Parsnips, Cauliflower cheese, red cabbage with Apple, Brussel sprouts, Carrots and Yorkshire pudding



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Desserts

Classic Christmas pudding - Served with Brandy Sauce

Black forest Cheesecake - Cornish Cream Belgian chocolate cheesecake with a centre of sweet black cherry compote

Profiteroles with Chocolate Sauce- Dairy Cream Profiteroles with Rich chocolate sauce

Sticky Toffee Pudding - A moist caramelised biscuit and cinnamon sponge topped with a rich cinnamon toffee sauce and crunchy Caramelised biscuit crumb

Gingerbread Ice Cream - Spiced Gingerbread flavoured ice cream with Crystallised Stem Ginger and dark chocolate.

ALLERGENS

Our food and drinks are prepared in areas where cross contamination may occur and our menu descriptions do not include all ingredients. We cannot guarantee that any food is 100% allergen free. If you have any questions, allergies, or intolerances, please let us know before booking.

Payment

£10 Deposit required to secure booking (non-refundable)

Must be paid in full 28 days prior to 25th December 2025

Please contact the Willow Tree, either in the pub or

on 0115 923 3167 to make your booking
