

Christmas 2023

AT STAINING LODGE

3 course lunch menu | 2 courses for £24.95pp | 3 courses £29.95pp

12 noon - 3.15pm

Menu available from Saturday 18th November - 23rd December

Private parties in The Glass House catered for upon request.

Pre-order only full payment upon booking.



To Start

Whipped goats' cheese,
crispy bacon, rocket, dates,
sourdough (GF)

Smoked trout, lemon and
horseradish mousse, crackers,
sweet chilli pickled cucumbers,
dressed winter leaves (GF)

Smoked tomato soup,
chive cream (V) (GF)

To Follow

Roast Turkey (GF)

Roast potatoes, celeriac puree, honey roast
carrots & parsnips, brussel sprouts chestnuts &
bacon, chipolata, apricot sage & onion stuffing,
pan gravy.

Steak & Game Pie

Beef steak, game, chestnut mushrooms, red
wine gravy, roast potatoes, honey roast carrots
& parsnips, sprouts & bacon,

Pan Fried Salmon Filet (GF)

peas à la française, minted hollandaise, roast
potatoes.

Mushroom Pancake (V)

sauteed wild mushrooms. chive cream.

To Finish

Spiced Orange Cake

Whisky marmalade sauce,
Christmas pudding ice cream.

Coffee & Hazelnut Opera Cake (V)

Chocolate soil, candied
hazelnut, chocolate sauce,
toffee popcorn.

Cheese Plate (V) (GF)

Assorted cheese, house chutney,
crackers grapes.



Enquiries and Bookings

bookings@staininglodge.co.uk | 01253 891336

(V) (GF) is for the vegetarian, & gluten free menu options available
upon request. Made in a kitchen that handles all allergens.

Please note allergens & dietary requirements at the time of booking.