Undercroft Banquet Christmas Menu 2026

To Start

Leek & Pancetta Tart

with herb emulsion and creme fraiche

Main Course

Ballantine of Turkey Thigh, Giant Pigs in Blankets & Pork Stuffing Balls (NCGI)

Served with bowls of garlic and thyme roast potatoes, brussel sprouts and pancetta, chantennay carrots, sugar snap peas, cranberry sauce and jugs of pan jus. (NCGI)

Dessert

Sticky toffee pudding

served with candied clementine & Cointreau toffee sauce

To Finish

Tea & coffee served with mini mince pies

Vegan, vegetarian and gluten free options will be catered for

Please ask your guests for their specific dietary requirements prior to the event and let us know at least 14 days in advance. Please also advise your guest to speak to a member of our staff about ingredients in their meal when they take their seats. Staff may not be able to offer specific advice or make recommendations beyond the 14 common allergen groups. Please be aware that although every care is taken to prevent cross contamination, foods containing allergens including nuts and gluten are handled in the kitchen / dining room.

NGCI—No Gluten Containing Ingredients, V—Vegetarian, VE—Vegan