



Christmas Day Lunch

Flora & Fauna



CHRISTMAS
2026



Christmas Day Lunch

Make this Christmas Day truly special with a sparkling welcome drink and an indulgent five-course festive lunch in the festive surroundings of our Barnard Suite

Sparkling Arrival Drink
With non-alcoholic alternative

5-Course Plated Meal
An elegant festive menu offering carefully prepared starters, mains, and irresistible desserts, completed with a local cheeseboard and coffee served alongside festive petit fours

Timings
Sittings available at 12:00pm and 2:00pm
5:00pm Finish

£100.00 Per Person
£60.00 Per Child, under 16
£45.00 Per Child, under 10

Booking essential: 01603 740404 | events@bawburgh.com
£20.00 non-refundable deposit required at booking.
Balance & pre-orders due 1st November 2026.



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Christmas Day Lunch Menu

Starters

- Buttermilk chicken, harissa mayonnaise, toasted pecans, hot honey drizzle (gfa)
- Cod tempura, lime slaw, mango and sweet chilli salsa (dfa)
- Balsamic roasted tomato and parmesan cheesecake, chilli jam, crispy prosciutto (va, gfa)
- Roast squash and apple soup, sweetcorn fritter, crispy sage, apple croutons (v, vea, gfa, dfa)

Mains

- Roast turkey, yorkshire pudding, pig in blanket, chestnut stuffing, goose fat roast potatoes, honey roasted parsnips and carrots, tenderstem broccoli, brussels sprouts, braised red cabbage, cranberry gravy (gfa, dfa, n)
- Roast sirloin beef, yorkshire pudding, dauphinoise potatoes, pig in blanket, chestnut stuffing, honey roasted parsnips and carrots, tenderstem broccoli, brussels sprouts, braised red cabbage, red wine gravy (gfa, dfa, n)
- Seared halibut, roasted new potatoes, chorizo jam, kale, green beans, sweet potato crisps, herb oil, charred lemon (pa, gfa, dfa)
- Homemade cauliflower cheese, leek and truffle oil pie, roast potatoes, honey roasted parsnips and carrots, tenderstem broccoli, brussels sprouts, red wine gravy (v, vea, gfa, dfa)

Desserts

- Baked gingerbread cheesecake, salted caramel ice cream, clementine compote, honeycomb (v)
- Coconut panna cotta, pineapple salsa, mango sorbet, dried pineapple (gfa, dfa - not suitable for vegetarians)
- Deconstructed millionaires - dark chocolate mousse, caramel, fudge icing, shortbread, white chocolate mousse, macaron (v, gfa)
- Christmas pudding, crème anglaise, cranberries (v, vea, gfa, dfa)

Cheeseboard

- A selection of local cheeses, served with crackers, chutney and fruit (v, gfa)

Coffee & Festive Petit Fours

- A selection of freshly brewed coffee and teas, served with handmade festive petit fours.

Dietary Key

- v - vegetarian · va - vegetarian available on request · pescatarian available on request
- ve - vegan · vea - vegan available on request
- gfa - gluten free available on request
- dfa - dairy free available on request
- n - contains nuts