



Christmas Party Menu 2026

£45 per person

Add a glass of prosecco on arrive for £5pp

£15 deposit required pp and pre order needed to secure booking

Available 25th Nov – 23rd Dec, Wednesday-Saturday

Starters

Spiced butternut squash soup, sweetcorn and feta fritters (VGOA)(V)(GF).

Prawn, crayfish & avocado timbale, mixed baby leaves, gazpacho dressing (GF).

Beetroot carpaccio, walnut and goats cheese fritters, mixed leaf, balsamic glaze (GF*) (N) (V).

Mains

Roast turkey breast, chestnut stuffing, pigs in blankets.

Braised beef, silver skin onion and mushroom sauce (GF).

Roast fillet of seabass, champagne & crab velouté (GF).

Mushroom & nut roast wellington, red wine sauce (VG).

All mains are accompanied with roast potatoes, cauliflower cheese (GF) and seasonal vegetables.

Desserts

Christmas pudding, vanilla ice cream and brandy sauce (V)(VEOA)

White chocolate & mango cheesecake, yoghurt and honeycomb ice cream (V)

Pavlova with a passionfruit curd (V)(GF)

Cheese Plate (GFOA)

Discretionary 12% service charge is added to all tables and all tables are allocated a 2.hr time slot.

info@marmionhouse.com 02392 796920

(V)Vegetarian (VG) Vegan (GF) Gluten free /(GF*) In a fryer that may have traces of gluten (VGOA) Vegan option available (GFOA) Gluten free option available

