

STRAITS KITCHEN

CHRISTMAS DAY

Friday 25 December 2026
1pm to 5:30pm | 6:30pm to 8:30pm

£135 per person | £65 per child (aged 12 and under)

AMUSE-BOUCHE

Parsnip soup, apple caramel (VE)

STARTER

Burratina, chives, candied pecans, endive salad (V)
Traditional smoked salmon, horseradish cream, pickled cucumber
Heritage beetroots, whipped goat's cheese, crispy shallots (VE)
Slow-cooked Devon White chicken terrine, red onion, toasted brioche

MAIN COURSE

Traditional roasted Devon White turkey, pigs in blankets, sage and onion stuffing
Roasted dry-aged fillet and slow-cooked short rib of Hereford beef, Yorkshire pudding
Pan-roasted fillet of wild sea bass, baby leeks, oyster beignet, Champagne sauce
Open ravioli, butternut squash, sage, hard cheese, pine nuts, 20-year aged balsamic vinegar (V)
Seasonal mushroom 'Wellington', baby spinach, Jerusalem artichokes, white onion velouté (VE)

All including traditional accompaniments served family style

DESSERT

Traditional Christmas pudding, brandy sauce
Selection of Christmas poached fruit, mulled wine (VE)
Pecan tart, dulce 35% whipped ganache
Chocolate yule log, orange cream centre

WARM MINCE PIES

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SELECTION OF BRITISH CHEESES

Grapes, crackers, chutney
£16 per person

SAMPLE MENU, SUBJECT TO CHANGE

V - suitable for Vegetarians, VE - suitable for Vegans. Full list of allergens available on request.

