STRAITS KITCHEN

CHRISTMAS DAY

Friday 25 December 2026
12:30-17:00 & 18:00-21:00 (last sitting 20:30)

£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.