



The School House

W E E F O R D

BOXING DAY PAVILION MENU 2026

Entertainment with Jim McAllister, one of the best Frank Sinatra
and Swing tributes.

FROM 12.30PM

£55.00 PER ADULT | £35 CHILDREN 3-11 YEARS | £17.50 CHILDREN 1-2 YEARS

Trio of melon with cinnamon berry compote.

Smoked chicken and pancetta terrine, watercress, tarragon mayonnaise and toasted brioche.

Breaded goats cheese, trio of beetroot, winter leaves and fig jam.

Homemade roasted parsnip and honey soup with parsnip crisps.

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Roast breast of chicken filled with cranberry sausage meat, wrapped in smoked streaky
bacon and red wine jus.

Grilled fillet of Seabass with mussels in a white wine saffron sauce.

Butternut lentil and almond wellington with braised red cabbage.

Slow roasted lamb shank with parsnip mash and a redcurrant and herb jus.

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Selection of fresh market vegetables and potato.

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White chocolate, honeycomb and Malteser cheesecake.

Christmas pudding with a warm rum and brandy sauce.

Clementine meringue tart with dehydrated orange.

Apricot and raspberry frangipane tart with Amaretto cream.

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Fresh ground coffee with chocolate mints £3.50



*Please advise our staff of any food allergies
or food intolerances you may have,
and we will be happy to assist you.*

*During the festive period a 10%
discretionary staff gratuity will be added
to your final account.*

BOXING DAY RESTAURANT MENU 2026

£57.50 PER ADULT | £37.50 CHILDREN 3-11 YEARS | £20.00 CHILDREN 1-2 YEARS

STARTERS

*Beautifully prepared seasonal dishes
to begin your festive celebration.*

- * Trio of melon with cinnamon berry compote.
- * Cheffs homemade smoked brisket bon bons with ranch mayo and dill pickled slaw.
- * Smoked chicken and pancetta terrine, watercress, tarragon mayonnaise and toasted brioche.
- * Breaded goats cheese, trio of beetroot, winter leaves and fig jam.
- * Homemade roasted parsnip and honey soup with parsnip crisps.
- * Crayfish salad on dressed leaves, cherry tomatoes and marie rose sauce.

MAINS

*Hearty and flavoursome dishes,
perfect for the season.*

- * Roast sirloin of Scottish beef, Yorkshire pudding, horseradish sauce and gravy.
- * Pan fried calves liver with pancetta and onion gravy.
- * Butter roasted Staffordshire turkey with festive trimmings and cranberry sauce.
- * Grilled fillet of Seabass with mussels in a white wine and saffron sauce.
- * Butternut lentil and almond wellington with braised red cabbage.
- * Pan seared Barbary duck breast with creamy cabbage and blackberry and port reduction.
- * Slow roasted lamb shank with parsnip mash and a redcurrant and herb jus.

*All main courses are served with a selection
of fresh market vegetables and potatoes.*

DESSERTS

*A delicious finish to your
Boxing Day meal.*

- * Selection of English cheeses with homemade chutney, grapes and biscuits.
- * White chocolate, honeycomb and Malteser cheesecake.
- * Christmas pudding with a warm rum and brandy sauce.
- * Chrisentine meringue tart with dehydrated orange.
- * Apricot and raspberry frangipane tart with Amaretto cream.
- * Bailey's and white chocolate crème brûlée.

SIDES £4.50 EACH

- * Pigs in blankets
- * Honey roasted vegetables
- * Brussel sprouts and pancetta

Fresh ground coffee with chocolate mints £3.50

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CHILDREN'S MENU

STARTERS

- ★ TRIO OF FANNED MELON with fruit coulis.
- ★ HOMEMADE SOUP OF THE DAY with croutons.
- ★ HOMEMADE GARLIC BREAD.

MAINS

- ★ BATTERED CHICKEN BITES with fries.
- ★ HOMEMADE CHEESE AND TOMATO CIABATTA with fries.
- ★ MACARONI CHEESE with garlic bread.
- ★ ROAST BEEF OR TURKEY DINNER.
- ★ BATTERED COD GOUJONS with fries.

ALL MAIN COURSES SERVED WITH BAKED BEANS OR GARDEN PEAS.

DESSERTS

- ★ CHOCOLATE BROWNIE with ice cream and chocolate sauce.
- ★ WHITE CHOCOLATE COOKIE with milk.
- ★ BELISSIMO ICE CREAM.

Please advise a member of our team of any
allergies or dietary requirements.

Some of our game dishes may contain shot.

A discretionary 10% service charge
will be added during the festive period.



The School House

W E E F O R D

CHRISTMAS DAY MENU 2026

THE SCHOOL HOUSE RESTAURANT AND PAVILION

STARTERS

Cold king prawn salad, rocket, mango and pomegranate and citrus dressing



Chef's homemade smoked brisket bon bons with ranch mayo and dill pickled slaw.



Smoked chicken and pancetta terrine, watercress, tarragon mayonnaise and toasted brioche.



Breaded goats cheese, trio of beetroot, winter leaves and fig jam.



Homemade roasted parsnip and honey soup with parsnip crisps.

MAINS

Butter roasted Staffordshire turkey with all the festive trimmings and cranberry sauce.



Herb crusted halibut with warm smoked bacon tartare sauce.



Slow roasted rolled lamb belly, minted redcurrant reduction and honey roasted heritage carrots.



Roast sirloin of Scottish beef with Yorkshire pudding and gravy.



Butternut lentil and almond wellington with braised cabbage

Selection of fresh vegetables and roast potatoes.

DESSERTS

Selection of English cheeses with homemade chutney, grapes and biscuits.



Christmas pudding with a warm brandy sauce.



Clementine meringue tart with dehydrated orange.



Bailey's and white chocolate crème brûlée.



Apricot and raspberry frangipane tart with Amaretto cream.

COFFEE

Fresh ground coffee with mince pies.

12 years and over £125.00

3 – 11 years £65.00

1-2 years £45.00



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The School House

W E E F O R D



FESTIVE LUNCH & DINNER 2026



TUESDAY TO FRIDAY | SATURDAY

2 COURSES £27.50	3 COURSES £33.50	3 COURSES £37.50
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STARTERS



*Beautifully prepared seasonal dishes
to begin your festive celebration.*

- * Sautéed mushrooms in a white wine and garlic cream sauce.
- * Cold king prawn salad, radish, charred corn and lemon and chive dressing.
- * Chef's homemade spiced root vegetable with croutons.
- * Galia, cantaloupe and watermelon with a winter berry compote.
- * Goats cheese, walnut and beetroot salad with a honey and mustard dressing.
- * Roasted pigs in blankets with a cranberry glaze.



MAINS



*Hearty and flavoursome dishes,
perfect for the season.*

- * Herb crusted fillet of salmon with a warm tartare sauce.
- * Breast of local pheasant, mushrooms, onions, tomatoes and tarragon in a rich red wine sauce.
- * Roast crown of Staffordshire turkey with traditional accompaniments.
- * Grilled fillet of seabass with roasted sprouts and pancetta in a white wine sauce.
- * Confit of pork belly, apple puree, apple crisp and jus.
- * Pan-fried breast of chicken filled with lemon and thyme sausage meat wrapped in streaky bacon, and red wine jus.

Fresh market vegetables and potatoes included.



DESSERTS



*A delicious finish to
your Christmas meal.*

- * Christmas pudding with rum and brandy sauce.
- * Baileys crème brûlée.
- * Chocolate and raspberry dome with chocolate sauce.
- * Christmas pudding cheesecake with cognac cream.
- * Clementine meringue tart with dehydrated orange.
- * Apricot and frangipane tart with Amaretto cream.



SIDES



£4.50 EACH

- * Pigs in blankets
- * Honey roasted vegetables
- * Brussel sprouts and pancetta



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