

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



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

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