

The Halzephron Inn

Christmas menu 2025

£40.00 per person

Starters

Avocado pear topped with prawns in a chilli and lime mayonnaise.

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Roasted mediterranean vegetable soup, topped with garlic croutons.

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Deep fried panko breaded mushrooms, filled with farmhouse pate, served with gooseberry chutney.

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Tomato granita, with burrata cheese and fresh basil.

Main Course

Roasted turkey crown, served with pigs in blankets, homemade stuffing, seasonal vegetables and crisp roast potatoes.

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Chickpea, forest mushroom and leek steamed suet pudding, topped with tarragon gravy.

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Venison steak with a haggis, mushroom and onion crust, served with a whiskey sauce.

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Butter baked cod loin, on a bed of garlic bean stew.

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All mains are served with seasonal vegetables, roast potatoes and dauphinoise potatoes.

Dessert

Homemade Christmas pudding with spiced brandy cream.

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Sticky ginger toffee pudding with toffee sauce and honeycomb ice cream.

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Christmas pavlova. Mincemeat meringue nest with mulled fruit, ice cream and clotted cream.

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Rich chocolate ganache pots topped with whipped double cream, and a homemade spiced rum truffle.

To finish

Tea or coffee, served with festive chocolates and biscuits

Merry Christmas &

