

Old Royal Ship Luckington Christmas Menu 2026

Chef's Roasted Leeks and Potato Soup served with Hobbs House Bread
Prawns and Smoked Salmon Cocktail in a Bloody Mary Sauce with Mixed Leaves
served with Brown Bread

Chef's Ham Hock Terrine with Tracklements Chutney served with Warm Baguette

Chef's Roasted Vegetable Tart served with Mixed Leaves

Breaded Camembert served with Cranberry, Orange and Port Sauce

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Traditional Roast Turkey with Pigs in Blankets & Home-made Sage & Onion Stuffing
served with Roast Potatoes and Gravy

Chef's Beef Bourguignon Served with Mustard Mash

Breast of Chicken served with a White Wine, Cream and Wild Mushroom Sauce served
with Crushed New Potatoes

Slow Roasted Pork Belly served on a Bed of Bubble and Squeak with a
Mulled Cider and Apple Sauce

Pan Fried Fillet of Salmon with a Lemon and Dill Hollandaise Sauce with Sauté Leeks
and Spinach served with Crushed New Potatoes

Homemade Nut Roast on a Bed of Spiced Christmas Red Cabbage with a Red Currant
Jus Served with Roast Potatoes

Chef's Mushroom, Cranberry, Spinach, Brie, Pumpkin and Sunflower Seeds
Wellington served with Dauphinoise Potatoes

Served with Seasonal Vegetables

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Puddings

Christmas Pudding with Brandy Sauce

Warm Chocolate Brownie served with Vanilla Ice cream

Limoncello Cheesecake served with Double Cream

Sticky Toffee Pudding served with Custard

Marshfield Farm Ice Cream - Chocolate, Strawberry & Vanilla

Cheese Board Selection - Brie, Stilton & Cheddar

Freshly Brewed Cafetière Coffee or Tea

served with Warm Mince Pies

Two courses £34.95

Three courses £39.95

Allergies: Most Dishes can be happily adapted to suit all kinds of different Dietary/Allergen Requirements