



VIK'S PUBS
JOIN US FOR A VERY MERRY CHRISTMAS
CHRISTMAS DAY
— MENU —

£74.95	Adults
£39.95	Kids (3-11 yrs)
£19.95	Toddlers (2-3 yrs)

Gather, feast, and celebrate the most wonderful time of the year with a festive spread full of seasonal favourites, indulgent treats, and Christmas cheer!

FESTIVE STARTERS

HAPPY PEAR CHRISTMAS SOUP (V)

A comforting bowl of sweet pear and winter vegetable soup, brimming with festive herbs and a touch of Christmas magic, served with warm artisan bread rolls.

PAN-SEARED SCALLOPS WITH LEMON BEURRE BLANC

Golden, pan-seared king scallops served over a velvety lemon butter sauce, garnished with crisp pea shoots and pomegranate jewels.

GOAT'S CHEESE & RED PEPPER TART (V)

Creamy, warmed French goat's cheese and sweet caramelized red peppers baked in a delicate puff pastry case, finished with a drizzle of walnut pesto dressing.

GAME & CRANBERRY TERRINE

A rustic, aromatic terrine of wild game and sweet cranberries, served with a spiced orchard chutney and toasted festive brioche slices.

FESTIVE DUCK CONFIT SALAD

Rich, slow-cooked shredded duck leg tossed with crunchy winter greens, fresh herbs, and a zesty orange and pomegranate glaze.

INTERMEDIATE PALATE CLEANSER

CHAMPAGNE & LIME SORBET

A crisp, refreshing palate cleanser served just before your main course to prepare you for the grand festive feast.

CHRISTMAS CARVERY & MAIN COURSES

All main courses are beautifully plated to order by our Chefs and served alongside our traditional festive accompaniments.

TRADITIONAL ROAST TURKEY

Succulent, tender slices of whole roasted turkey bird, served with roast potatoes, seasonal winter vegetables, pigs in blankets, Yorkshire pudding, sage & onion stuffing, and rich turkey gravy.

TRADITIONAL ROAST BEEF

Slowly roasted aged beef topside carved into uniform slices, served with roast potatoes, seasonal winter vegetables, pigs in blankets, Yorkshire pudding, and a rich red wine jus.

MARMALADE GLAZED ROAST GAMMON

Succulent roast gammon glazed with sweet honey, brown sugar, and aromatic festive spices, served with roast potatoes, seasonal winter vegetables, pigs in blankets, and Yorkshire pudding.

SLOW-BRAISED LAMB SHANK

Fall-off-the-bone tender lamb shank, slow-cooked for hours in rosemary, garlic, and red wine, served over creamy mash with seasonal winter vegetables and its own glossy braising jus.

HONEY & GARLIC BAKED SALMON

Oven-baked premium salmon fillet glazed with sweet honey and garlic, accompanied by sautéed baby potatoes, steamed broccoli, and a light citrus herb butter sauce.

SPICED LENTIL, CHESTNUT & SWEET POTATO WELLINGTON (V) (VG)

A magnificent plant-based creation. Rich sweet potato, roasted chestnuts, and spiced lentils wrapped in a crisp, golden vegan puff pastry, served with rosemary roast potatoes, seasonal winter vegetables, and rich vegan onion gravy.

INDULGENT DESSERTS

TRADITIONAL CHRISTMAS PUDDING

A rich, spiced classic packed with festive fruits, served warm with a luxurious brandy cream sauce.

BELGIUM CHOCOLATE MERINGUE ROULADE

An elegant, feather-light chocolate roulade laced with festive fresh cream and drizzled with a warm chocolate sauce.

WINTER BERRY ETON MESS

Light, crisp meringue crushed with seasonal winter berries and vanilla-infused whipped cream, served in an elegant glass.

APPLE & CHERRY CRUMBLE

A heartwarming, comforting festive favourite packed with sweet orchard fruits and served with hot, creamy vanilla custard.

HOMEMADE APPLE PIE

A comforting festive classic filled with cinnamon-spiced apples, served warm with a hot, creamy vanilla custard.

VEGAN APPLE PIE (VG)

A delicious plant-based version of the traditional favourite, packed with spiced apples and festive flavour, served with a velvety vegan custard.

Merry Christmas & a Happy New Year!

"May your plate be full, your glass never empty, and your Christmas filled with joy, laughter, and wonderful memories."



CHRISTMAS DAY 2026 PRE-ORDER FORM

PLEASE FILL IN THE FORM BELOW FOR OUR CHRISTMAS DAY MENU

50% deposit required at the time of booking. Full payment & pre-order form due by 1st December 2026. Deposits are non-refundable if booking is cancelled after 1st of December.

BOOKING DETAILS

Booking Name: _____ Booking Time: _____

Contact Number: _____

Email: _____

Total in Party: _____

Number of Adults: _____ Children: _____ Toddlers: _____

PAYMENT DETAILS

Order Total: £ _____

Deposit Paid: £ _____

Balance Due: £ _____

Final Payment: £ _____

☐ Paid in Full

COMMENTS / DIETARY REQUIREMENTS:

Allergen Notice: Food prepared in our restaurant may contain celery, gluten, milk, eggs, peanuts, soy, sesame, molluscs, crustaceans, mustard, sulphur dioxide and tree nuts. While every care is taken, fish and chicken dishes may contain small bones. **Please inform a member of staff of any allergies or dietary requirements.**

Guest Names	Adult	Child (3-11 yrs)	Toddler (2-3 yrs)	Happy Pear Christmas Soup (V)	Pan-Seared Scallops with Lemon Beurre Blanc	Goat's Cheese & Red Pepper Tart (V)	Game & Cranberry Terrine	Festive Duck Confit Salad	Roast Turkey	Roast Beef	Marmalade Glazed Roast Gammon	Slow-Braised Lamb Shank	Honey & Garlic Baked Salmon	Spiced Lentil, Chestnut & Sweet Potato Wellington (V)	Traditional Christmas Pudding	Belgium Chocolate Meringue Roulade	Winter Berry Eton Mess	Apple & Cherry Crumble	Homemade Apple Pie	Vegan Apple Pie (VG)