

Christmas Party

Menu 2025



Whole Baked Camembert (V) GF (For two to share)
Confit garlic, rosemary & honey focaccia

Broccoli & Spinach Soup (Ve) GF*
Crispy broccoli florets, croutons

Coronation Crab Filo Cups
Roast almond flakes & raisins

Cranberry & Walnut Hummus (Ve)
Preserved lemon zest, carrot jam, Palmer's own pitta

Smoked Trout Rilletes
Crostini, celery, rye & fennel crackers

Marmalade Glazed Ham GF
Chicory, citrus & date salad, aubergine & pepper chutney

Mushroom Arancini (V) GF
Confit tomatoes, lemon parmesan salad



Thyme & Sherry Glazed Turkey Breast GF*

Thyme roasted walnuts, pigs in blankets, buttered mash, poached egg on sweet potato & stuffing hash, shredded sprouts with pancetta, honey glazed parsnips, mulled cranberry sauce

(For two to share) Dijon & Rosemary Grilled Spatchcock Chicken GF

Cauliflower cheese with dried cranberries, rosemary & garlic roast potatoes, maple glazed carrots, kale with raisins & pine nuts, bread sauce

Bacon Wrapped Pork Tenderloin GF

Cider & mustard glaze, mashed potato croquettes, apple braised red cabbage, 'nduja fried sprouts, creamed spinach with nutmeg & gruyere

Palmer's Festive Burger GF*

Beef burger with bacon, brie & cranberries, topped with pigs in blankets, cheesy fries, Christmas coleslaw, winter salad

Caramelised Leek Tart (V)

Individual potato dauphinoise, brussels with pomegranate seeds & dolcelatte, kale with parsnips & cream, red onion chutney

Hasselback Butternut Squash with Maple Herb Glaze (Ve) GF

Roasted fennel with apples & pomegranate seeds, sprouts & carrots with pecans, cranberries and balsamic vinegar, rosemary & garlic roast potatoes, mushroom gravy

Salmon en Croute

Creamed leeks, hasselback potatoes with dill & lemon, honey glazed parsnips, prosecco cream sauce

Traditional Christmas Pudding GF

Individual Christmas pudding, brandy sauce and brandy butter; flambéed at the table

Chocolate & Cherry Christmas Log

Cherry reduction, physalis

Chestnut Meringues GF

Sugar & spice roasted chestnuts, coffee whipped cream

Jamaican Black Cake

Caramel roasted pineapple, rum infused cream

Chocolate & Banoffee Pie (Ve)

Chocolate covered banana chips

Chocolate Tahini Coconut & Caramel Tart (Ve) GF

Toasted coconut

Cheeseboard - £3 supplement

A selection of cheeses supplied by Cheese & Bees in Terrington St Clement, bread, crackers, Palmer's own chutneys

Available 28th Nov -24th Dec. £36 for three courses, £31 for two courses, Children's portion available at £24 for three courses, £20 for two courses. Camembert for one is a £6 supplement, Spatchcock Chicken for one is a £12 supplement.

Please let us know of any allergies when booking.

A £10 per person deposit is required to book.

All pre-orders must be received no less than 7 days BEFORE the booked table.

All deposits are non-refundable.

