

CHOICE OF TWO SITTINGS

Arrival Canapés: 12 noon
Starters Served: 12.30 pm
Carriages: 2.30 pm

Arrival: 3 pm
Starters Served: 5.30 pm
Carriages: 5.30 pm

HEMISPHERE

CHRISTMAS DAY MENU 2026

ARRIVAL TREATS

Traditional Christmas cracker and Winterberry cocktail

Charcuterie platter with Parma ham, cinnamon-spiced hummus, Gordal olives, fig chutney and freshly baked focaccia

STARTERS

Cauliflower, Truffle & Parmesan Soup

Cheese gnocchi and crispy leeks (GFA)

Spiced Pork

Apricot and goat's cheese bonbon, pork cracker and spiced apple chutney (GFA)

Gin-Cured Salmon Roulade

Dill crème fraîche, cucumber, pickled candy beetroot and focaccia (GFA)
All served with crostini

MAIN COURSES

Glazed Rump of Beef

Roast potatoes, honey-mustard glazed carrots and parsnips, spiced red cabbage, seasonal greens, Yorkshire pudding, pigs in blankets and demi-glace gravy

Traditional Roast Turkey Ballotine

Roast potatoes, honey-mustard glazed carrots and parsnips, spiced red cabbage, seasonal greens, Yorkshire pudding, pigs in blankets and demi-glace gravy (GF available)

Mushroom & Chestnut Wellington

Roast potatoes, honey-mustard glazed carrots and parsnips, spiced red cabbage, seasonal greens, Yorkshire pudding and vegetarian gravy (VG)

Pan-Roasted Sea Bass

Crushed potatoes and buttered leeks, roasted carrots and parsnips, Champagne and mussel sauce, and masago caviar (GF)

DESSERTS

Christmas Pudding

Brandy sauce, Cointreau ice cream and candied orange zest

Dark Chocolate & Cherry Cheesecake

Almond milk ice cream and glazed boozy cherries

£95PP

PRE-ORDER REQUIRED BY 20 DECEMBER 2026

Please inform our team of any allergies or dietary requirements.

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HEMISPHERE

CHRISTMAS DAY KIDS MENU 2026

KIDS' ARRIVAL TREATS

Traditional Christmas cracker, Winterberry mocktail and a special gift from Santa's elves

Charcuterie platter with Parma ham, cinnamon-spiced hummus, Gordal olives, fig chutney and freshly baked focaccia

STARTERS

Tomato Soup

With cheese gnocchi

Cheesy Garlic Bread

With cheese fondue

Spiced Pork

Apricot and goat's cheese bonbon, pork cracker and spiced apple chutney (GFA)

MAIN COURSES

Glazed Rump of Beef

Roast potatoes, honey-mustard glazed carrots and parsnips, spiced red cabbage, seasonal greens, Yorkshire pudding, pigs in blankets and demi-glaze gravy

Traditional Roast Turkey Ballotine

Roast potatoes, honey-mustard glazed carrots and parsnips, spiced red cabbage, seasonal greens, Yorkshire pudding, pigs in blankets and demi-glaze gravy (GF available)

Mushroom & Chestnut Wellington

Roast potatoes, honey-mustard glazed carrots and parsnips, spiced red cabbage, seasonal greens, Yorkshire pudding and vegetarian gravy (VG)

Pesto Penne

Penne pasta with ricotta, basil pesto and freshly grated Parmesan
Also available plain with butter

DESSERT

Dark Chocolate Brownie

With coconut ice cream

Mango Ice Cream Sundae

Mango ice cream, crushed meringue, pineapple crush and whipped cream

£65PP

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