



WINGROVE HOUSE Christmas Day

Reservations between 12:30pm-2:30pm | 5-Course Lunch £125pp



Rathfinny Classic Cuvée on arrival

Lightly Battered & Fried Oyster, served with Cabernet Sauvignon Shallot Mayonnaise

OR Mushroom & Black Truffle Croquettes, with Dijon Mustard Mayo & Freshly Grated Parmesan (v)(vgo)

Beetroot & Gin cured Salmon Gravlax, with Horseradish & Watercress, Lime Crème Fraiche & Melba Toast (gfo)

Finely Hand-Chopped Beef Fillet Tartare, with Shallots, Capers, Cornichons, Dijon Mustard & Herbs, topped with a Free-Range Egg Yolk

Chicken Liver Parfait, with Crispy Chicken Skin, Quince Chutney & Warm Chicken Fat Brioche (gfo)

Smooth Cauliflower Velouté, served with a Cumin-Roasted Cauliflower Fritter & Chive Oil (v)(vg)

Chestnut, Mushroom & Truffle Pate, with Toasted Sourdough, Pickled Shallots & Cranberry Chutney (v)(vg)(gfo)

Strawberry & Champagne Sorbet (v)(vg)(gf)

Roast Breast of Turkey, with Chestnut & Sage Stuffing, Pigs in Blankets, Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding, Cranberry & Bread Sauce (gfo)

Beef Wellington, Prime Fillet of Beef wrapped in Mushroom Duxelles & Chive Crêpe, encased in Golden Puff Pastry. Served with Truffle Mash, Buttered Sprouts, Fine Beans & Red Wine Jus

Lobster Tail, glazed in Garlic Butter & Parsley with a rich Lobster Bisque. Saffron Baby Potatoes, Spinach & Buttered Fine Beans & Braised Baby Leeks (gf)

Pesto Baked Aubergine, with Crispy Polenta, Aubergine Caponata & Roasted Red Pepper Sauce (v)(vg)(gf)

Butternut Squash, Lentil & Wild Mushroom Wellington, served with Roast Potatoes & Crispy Kale (v)(vg)

Christmas Pudding, with Brandy Custard & Chantilly Cream (v)(gfo)

Warm Chocolate Fondant, with Pistachio Praline & Espresso Ice Cream (v)(nuts)

Rhubarb & Apple Crumble, with Cardamom Custard (v)(nuts)

Spiced Pear Frangipane, with Apricot Purée & Miso Caramel Cream (v)

Vegan Sticky Toffee Pudding, with Vanilla Ice Cream (v)(vg)

Pevensey Blue Cheese, with Grape Purée, Frozen Grapes & Candied Walnuts (v)(gf)(nuts)

Tea / Locally roasted Coffee & Chocolate Truffles

(v) vegetarian (vg) vegan (gf) gluten free
(gfo) gluten free option (this dish can be adapted to gluten free)



100% non-refundable payment required to secure booking. Pre-order required by 1st December 2026