



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

(Buffet Style)

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.

ROAST BEEF & GOAT'S CHEESE WINTER SALAD

Tender roast beef and creamy goat's cheese served with crisp seasonal leaves, pomegranate jewels, and a festive balsamic glaze.

PAN-SEARED SCALLOPS

Golden seared scallops served on the buffet with a velvety lemon Beurre Blanc. Elegant, delicate, and full of festive sparkle.

SHRIMP SAGANAKI

Crispy fried shrimp topped with tangy feta cheese and rich Mediterranean tomato sauce.

LIGHTLY DUSTED CALAMARI

Tender, crispy calamari rings lightly dusted and fried to golden perfection, served with a zesty garlic aioli.

THAI CHICKEN SALAD

A vibrant mix of tender chicken, crunchy vegetables, fresh herbs, and a zesty Thai dressing.

SMOKED SALMON WITH BEETROOT & VODKA CRÈME FRAÎCHE

Delicate smoked salmon paired with festive beetroot and a luxurious vodka crème fraîche.

MURG MALAI TIKKA

Tender chicken marinated in delicate spices and cream, grilled until beautifully golden.

CHILLI PANEER (V)

Crispy paneer tossed with peppers, onions, and warming festive spices.

VEGETABLE SAMOSA & TAMARIND CHUTNEY

Crisp pastry filled with warmly spiced vegetables, served with sweet and tangy tamarind chutney.

VEGETABLE SPRING ROLLS & SWEET CHILLI SAUCE

Crispy vegetable-filled rolls served with a delicious sweet chilli dip.

WINTER GARDEN SALAD & MARINATED OLIVES (V)

A colourful selection of seasonal leaves, vegetables, and mixed olives with house dressing.

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 roasts are accompanied by Crispy Roast Potatoes, Creamy Mashed Potatoes, Seasonal Vegetables, Pigs in Blankets, Yorkshire Puddings, Sage & Onion Stuffing and Rich Homemade Gravy.

TRADITIONAL ROAST TURKEY

The star of every Christmas table, served with all the trimmings.

TRADITIONAL ROAST BEEF

Slow-roasted and carved to perfection.

MARMALADE GLAZED ROAST GAMMON

Succulent roast gammon glazed with sweet honey and festive spices.

PLANT-BASED ROAST BEEF (VG)

A delicious festive alternative packed with flavour and Christmas spirit.

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.

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.

TRADITIONAL FISH & CHIPS

Golden beer-battered fish served with chunky chips, garden peas, and tartare sauce – a British favourite for all ages.

RICOTTA & SPINACH RAVIOLI (V)

Delicate pasta filled with creamy ricotta and spinach, finished with a luxurious pesto cream sauce and freshly grated parmesan.

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.

SANTA'S DESSERT WONDERLAND

(Buffet Style)

RUM YULE LOG

A festive chocolate yule log infused with rum and drizzled with warm chocolate sauce.

TRADITIONAL CHRISTMAS PUDDING

Served warm with a rich brandy sauce.

FESTIVE CHEESECAKES & CAKES

A tempting selection of seasonal cheesecakes and Christmas cakes.

PROFITEROLE MOUNTAIN

A towering display of cream-filled profiteroles finished with chocolate drizzle.

LITTLE ELVES DESSERT CORNER

A selection of children's favourites including ice cream (please ask staff) and sweet treats on display.

CHRISTMAS CHEESE BOARD

A selection of fine cheeses served with grapes, celery, crackers, chutneys, and pickles.

APPLE & CHERRY CRUMBLE

A heartwarming festive favourite served with creamy custard.

HOMEMADE APPLE PIE

A comforting festive classic filled with cinnamon-spiced apples and served warm.

VEGAN APPLE PIE (VG)

A delicious plant-based version of the traditional favourite, packed with spiced apples and festive flavour. (please ask staff)

WINTER BERRY ETON MESS

Festive winter berries, crisp meringue, and creamy indulgence served in elegant displays.

WARM TRADITIONAL MINCE PIES

FRESHLY BREWED TEA & COFFEE

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)	Roast Turkey	Roast Beef	Marmalade Glazed Roast Gammon	Plant-Based Roast Beef	Honey & Garlic Baked Salmon	Slow-Braised Lamb Shank	Traditional Fish & Chips	Ricotta & Spinach Ravioli	Spiced Lentil, Chestnut & Sweet Potato Wellington