

HOTEL MARINERS CHRISTMAS DAY 2026

Lunch Menu

ADULTS: £115.00 PER PERSON

CHILDREN UNDER 12: £50.00

(PRICES ARE INCLUSIVE OF VAT @ 20 %)

MULLED WINE ON ARRIVAL

HOUSE BREAD, HUMMUS & OLIVES

MINISTRONE SOUP & WARM HOUSE BREAD

PAN SEARED DUCK BREAST, CELERIAC PUREE WITH A CHERRY & PORT JUS

WILD MUSHROOM & STILTON TART WITH THYME CREAM. DRESSED LEAVES & BALSAMIC
GLAZE

SCOTTISH SMOKED SALMON WITH CREME FRAICHE & PICKLED CUCUMBER

CRISPY BLACK PUDDING WITH CELERIAC PUREE, CARAMELISED SHALLOTS & RED WINE JUS

LEMON SORBET

TRADITIONAL ROAST TURKEY WITH ALL THE TRIMMINGS

10 OZ FLAT IRON OF BEEF WITH PENDERYNN WHISKEY & GREEN PEPPERCORN SAUCE

HONEY & GARLIC BUTTER GLAZED FILLET OF SALMON TOPPED WITH A DILL,
CRANBERRY & PISTACHIO YOGURT

BRAISED LAMB SHANK IN A ROSEMARY, MERLOT & MARINERS GARDEN MINT GRAVY

CHRISTMAS NUT ROAST WITH A MALBEC, THYME AND RED ONION GRAVY

BUTTERNUT SQUASH & BEETROOT WELLINGTON WITH A TOMATO & BASIL SAUCE

SERVED WITH A SELECTION OF SEASONAL VEGETABLES AND POTATOES

GINGER BREAD CHEESE CAKE & VANILLA ICE CREAM

CLEMENTINE POSSET WITH CRANBERRY COMPOTE & SHORT BREAD BISCUIT

SPICED APPLE PIE & CRÈME ANGLAISE

RED VELVET & WHITE CHOCOLATE BROWNIE WITH RASPBERRY ICE CREAM

TRADITIONAL CHRISTMAS PUDDING & BRANDY SAUCE

TRIO OF CHEESE WITH SAVOURY BISCUITS, GRAPES & PLUM CHUTNEY

COFFEE & MINCE PIES

LIQUEUR COFFEE £8.95 EXTRA

CUSTOMERS WHO HAVE ANY ALLERGIES OR INTOLERANCES SHOULD SPEAK TO A MEMBER OF STAFF.