



THE STAR AND EAGLE
RESTAURANT AND HOTEL

Christmas Day Lunch 2025

MENU

STARTERS:

- 🍷 Duck Liver Parfait, Chutney & toast
- 🍷 Wild Mushroom & Port Soup
- 🍷 Mulled Pear, Stilton, Date & Walnut Salad
- 🍷 Crab, Smoked Salmon & Avocado Stack
- 🍷 Grilled Goats Cheese, Cranberry Jam & Pine Nuts

MAIN COURSE:

- 🍷 Roast Turkey, Sage & Chestnut stuffing, Pigs in Blankets, Bread Sauce and warm Cranberry sauce
 - 🍷 Wild Venison Fillet, Blackberry Jus, Truffle Gratin Potatoes
 - 🍷 Seafood Platter, Smoked Salmon, Langoustines, Shell on Mediterranean King Prawns with Smoked mackerel Pate, Prawns & Marie Rose sauce, Crusty bread and Salad
 - 🍷 Salmon & Spinach en croute, creamy mushroom sauce
 - 🍷 Mushroom, Brie & Cranberry Wellington (v)
- Served with a selection of festive vegetables, Brussel sprouts with onions & chestnuts, honey roast parsnips, buttered carrots, roast potatoes roasted in duck fat

DESSERT:

- 🍷 Traditional Christmas pudding, Marmalade sauce & brandy cream
- 🍷 Chocolate & Orange Tart, Orange Sorbet & Fresh Berries
- 🍷 Mulled Wine Poached Pears & Christmas Pudding Ice Cream
- 🍷 Spiced Pear, Apple, Blackberry & Gingerbread Crumble
- 🍷 A Selection of Cheese, Chutney, Celery, Grapes

COFFEE, TRUFFLES & MINI MINCE PIES

£135 ADULTS

(Children under 12 years £80pp)

(Full card details will be taken to secure your Christmas Day reservation. Full payment will be taken by the 1st November along with menu choices, and is then non-refundable)
Service charge is not included, if you wish to leave a gratuity for the staff on Christmas Day please do so separately

Please email: starandeagle@btconnect.com