



## *The Galley Hall Festive Menu*

Available 1<sup>st</sup> to 24<sup>th</sup> December 2026

£35 per person

### *~ Starters ~*

King Prawn cocktail served with brown bread and butter ∞ Ω

Duck and cranberry paté, served with red onion chutney, toast and butter Ω

Spiced Parsnip Soup served with a white roll and butter Ω ∞ ◇

### *~ Mains ~*

Traditional Roast Turkey Christmas Dinner  
served with all the trimmings Ω ∞

Roast Pork Belly with apple, sage and onion stuffing,  
roast potatoes and mixed vegetables ∞

Smoked haddock, cheddar and spinach bake, served with  
new potatoes and tenderstem broccoli \* Ω

Candied vegetable and seed roast served with  
new potatoes and tenderstem broccoli ◇ Ω ∞

### *~ Puddings ~*

Christmas Pudding served hot with brandy sauce Ω ∞ ▲ ◇

Cheesecake of the day served cold with cream

Black Forest Roulade served cold with cream

Spiced treacle and orange tart served warm with vegan ice 'cream' ∞ ◇

∞ – indicates this choice is dairy free or may be adjusted at time of preparation to be dairy free  
Ω - indicates this choice is gluten free or can be adapted at point of preparation to be gluten free  
\*May contain bones  
◇ – indicates this choice is vegan or may be adjusted at time of preparation to be vegan  
▲ - contains nuts or may contain nuts  
Gluten free puddings are available on request

**Please make sure you tell us in advance of your dietary requirements**



### Festive Menu Terms and Conditions of Booking

A deposit of £10 per head secures your booking and must be paid at least two weeks' prior to your reservation. Please note the deposit is non-refundable.

The Festive Menu must be pre-ordered and all menu choices should be submitted ten days prior to your booking. Please complete the form below. Note: diners must all choose their meals from the same menu, we are unable to provide options from the main menu alongside your festive meals.

FOOD ALLERGIES – if you suffer from any food allergies please let us know so that you may enjoy your festive meal with confidence. Some of our dishes may be adapted at the time of cooking to cater to our gluten free diners.

Service is not included.

I agree to the terms and conditions above regarding Festive Bookings at The Galley Hall

Name .....

Address .....

.....

.....

Tel.No. ....

Date and time of booking .....

Total guests .....

# *The Galley Hall Festive Menu*

## *Menu Choices 2026*

Booking Name .....  
 Contact Number .....  
 Date and time of booking .....

### *Quantity*

#### **Starters**

King Prawn cocktail    ∞ Ω .....  
 Duck and cranberry paté    Ω .....  
 Parsnip soup    Ω ∞ ◇ .....

#### **Mains**

Roast Turkey    Ω ∞ .....  
 Roast Pork Belly    ∞ .....  
 Haddock Bake \* Ω .....  
 Veg and seed roast    ◇ Ω ∞ .....

#### **Puddings**

Christmas Pudding    ◇ Ω ∞ ▲ .....  
 Cheesecake .....  
 Roulade .....  
 Treacle and Orange tart    ∞ ◇ .....

∞ – indicates this choice is dairy free or may be adjusted at time of preparation to be dairy free  
 Ω - indicates this choice is gluten free or can be adapted at point of preparation to be gluten free  
 \*May contain bones  
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 ▲ - contains nuts or may contain nuts  
 Please make sure you tell us in advance of your dietary requirements  
 Gluten free Christmas Puddings available on request