



THE EARL OF NORMANTON

CHRISTMAS 2026

2 COURSES £29.95 | 3 COURSES £34.95

1ST DECEMBER – 23RD DECEMBER
MONDAY – SATURDAY • BOOKINGS ONLY

STARTERS

Crab & Crayfish Cocktail

Crayfish tails in Chef's own Marie Rose sauce, topped with Devonshire white crab meat and served with brown bread & butter.

Roasted Butternut Squash & Sage Soup (v)

Finished with crispy sage and served with warm crusty bread & butter.

Ham Hock & Pea Terrine

Served with piccalilli and toasted sourdough.

Crispy Breaded Brie Wedges (v)

Served with cranberry & port compote and dressed salad leaves.

MAIN COURSES

Traditional Roast Turkey or Roast Sirloin of Beef

Served with homemade chestnut, orange & sage stuffing, pig in blanket, roast potatoes, seasonal vegetables and rich gravy.

Pan-Fried Fillet of Sea Bass

Served on crushed new potatoes with Tenderstem broccoli, crispy chorizo and a creamy white wine & king prawn sauce.

Seared Duck Breast (+ £2 supplement)

Served on apple & raisin braised red cabbage with roasted new potatoes and a rich red wine & orange jus.

Christmas Cranberry, Chestnut & Herb Nut Roast (ve)

Mixed nuts, chestnuts, cranberries and mushrooms, served with roast potatoes, seasonal vegetables and vegan gravy.

DESSERTS

Traditional Christmas Pudding

Served with your choice of brandy cream or warm custard.

Sicilian Lemon Cheesecake

Served with candied lemon and vanilla ice cream.

Cherry, Chocolate & Brandy Yule Log

Served with a black cherry sauce and your choice of vanilla ice cream or Chantilly cream.

Green Apple Sorbet or Salted Caramel Vegan Ice Cream (ve)

Your choice of refreshing green apple sorbet or creamy salted caramel vegan ice cream.

Selection of Cheeses (+ £2 supplement)

A selection of cheeses served with spiced onion chutney, biscuits and grapes.

TO FINISH

Freshly Brewed Coffee & Mince Pie (+ £3 supplement)

BOOKING INFORMATION

Bookings only • 1st December – 23rd December (Monday – Saturday)

Excludes Monday evenings

Tables of 6 or more require a £10 per person deposit at the time of booking.

 01980 610251 |  theearlofnormanton@gmail.com

Please advise us of any allergies or dietary requirements when booking.

