

CHRISTMAS DAY LUNCH

BRANSTON IS THE PERFECT SETTING FOR YOUR CHRISTMAS DAY CELEBRATION,
SURROUNDED BY FAMILY AND FRIENDS.
YOU CAN CHOOSE TO DINE AT EITHER THE PAVILION OR THE CLUBHOUSE.

THURSDAY 25TH DECEMBER 2025 | 12PM - 1:30PM

ARRIVE TO A WARM WELCOME WITH A GLASS OF CHAMPAGNE.
EXPERIENCE YOUR FESTIVE FAVOURITES WITH A BRANSTON CHRISTMAS DAY LUNCH.

ADULT

£92

PER PERSON

TEEN 13-17YRS

£52

PER PERSON

CHILD 3-12YRS

£32

PER PERSON

STARTER

SWEET POTATO AND THYME SOUP

WHIPPED BRIE

candied garlic puree, chilli oil,
honey, red pickled onion, fig and
focaccia bread

CRAB AND CHILLI BON BONS

tomato and spring onion salsa,
pineapple and rum jel and chive oil

DUCK AND CHAMPAGNE PARFAIT

confit duck leg terrine, orange
puree, toasted hazelnut and focaccia
bread

MAINS

ROAST TURKEY

with all the trimmings

BEEF WELLINGTON

served pink, creamy mash, chateau potatoes,
rich red wine jus and buttered asparagus

HALIBUT

herb parmentier potatoes, pan seared
scallops, pea fraise and maitaise sauce

MUSHROOM WELLINGTON

with garlic mash, chateau potatoes, cavolo
nero cabbage and wild mushroom gravy

Served with mixed greens, honey roasted
carrots and sprouts

DESSERT

CHEESE AND BISCUITS

4 luxury cheeses, grapes, crisps
celery, homemade chutney and
crackers

CHRISTMAS PUDDING

with brandy sauce

WHITE CHOCOLATE PANACOTTA

mint jel, raspberry sorbet, tuille
biscuits

FRANGIPANE SPONGE

amaretto ice cream, cherry puree,
almond cream, toasted almonds
and amaretto crumb

VEGAN AND GLUTEN-FREE OPTIONS AVAILABLE

Please advise us of any special dietary requirements when confirming menu choices.
Vegetarian/vegan options must be pre-ordered at least 14 days in advance.