THE SPOTTED COW

CHRISTMAS FESTIVE PARTY MENU 2026

2 COURSES £30 - 3 COURSES £35 PH

STARTERS

Classic French Onion Soup
Served with melted gruyere cheese croutons.

Crispy Panko Breaded Brie Wedges (v)
Deep fried & served with redcurrant port coulis & salad garnish.

Duck Liver Pate with Orange & Cognac
Served with toasted sourdough & seasonal chutney.

Classic King Prawn Cocktail
Succulent prawns, crispy lettuce, and cherry tomatoes drizzled with our signature Marie Rose sauce, wedge of lemon & granary bread.

MAINS

Braised Beef Bourguignon
Slow cooked prime beef chunks in a red wine beef & herb stock with smoked bacon, button mushrooms & shallots, served with steamed broccoli spears & creamy mash.

Traditional Roast Norfolk Turkey or Nut Roast(v)
Succulent slices with a red wine gravy served with steamed sprouts, broccoli, honey roasted root vegetables, duck fat Maris piper roasties, Yorkshire pudding, sage, onion & cranberry stuffing with pigs wrapped in blankets. (Veggie options with Nut Roast)

Butternut, Spinach & Vegan Feta Pie (v)
Fresh short crust pastry pie with a zesty tomato chilli sauce served with broccoli spears and chunky chips (vegan) or creamy mash potato topped with red wine gravy

Pan Fried Salmon Lemon Beurre Blanc
Fresh Scottish salmon fillet topped with king prawns lemon cream sauce served with fine beans & creamy mash potato.

DESSERTS

Lemon Meringue Pie served with double cream.
Traditional Christmas Pudding served with a brandy sauce.
Lotus Biscoff cheesecake served with double cream.
Shropshire blue cheese with oatcakes red grapes & chutney.
Chocolate Brownie with a scoop of Mint chocolate chip ice cream.