



Twig & Spoon Christmas Menu

2026



Find out more
and book

STARTERS

ROASTED CAULIFLOWER SOUP
WITH ROASTED CHESNUTS SERVED WITH A
CHUNK OF CRUSTY BREAD
(1-2-7-10-14)

BAKED MINI CAMEMBERT
WITH RED ONION CHUTNEY AND TOASTED CIABATTA
(1-2-7-14)

CHICKEN LIVER PARFAIT
SERVED WITH PICKLED APPLE, PORT GEL, HAZELNUT
CRUMB AND TOASTED BRIOCHE
(1-2-4-7-10-14)

SEAFOOD COCKTAIL
WITH PRAWNS, SMOKED SALMON AND CRAYFISH TAILS
SERVED ON SHREDDED ICEBERG LETTUCE, TOPPED
MARIE ROSE SAUCE AND GRANARY BREAD
(1-2-3-4-5-7-14)

MAIN COURSE

ROAST BREAST OF TURKEY
SERVED WITH GARLIC & ROSEMARY ROASTED POTATOES,
HONEY ROASTED CARROTS & PARSNIPS, PIGS IN BLANKETS
AND BUTTERED BRUSSEL SPROUTS WITH TURKEY GRAVY (1-2-7-13-14)

ROAST BELLY OF PORK
SERVED WITH GARLIC & ROSEMARY ROASTED POTATOES,
HONEY ROASTED CARROTS & PARSNIPS AND BUTTERED
BRUSSEL SPROUTS, SPICED APPLE SAUCE
WITH A CIDER GRAVY (1-7-14)

PAN FRIED FILLET OF SALMON
CREAMED POTATOES, TENDER STEM BROCCOLI
WITH A PROSECCO & CHIVE SAUCE (1-2-5-7-14)

BEEF BOURGUIGNON POT PIE
TENDER BEEF IN A RED WINE TOPPED WITH A PUFF
PASTRY LID SERVED WITH GARLIC & ROSEMARY ROASTED
POTATOES, HONEY ROASTED CARROTS & PARSNIPS AND
BUTTERED BRUSSEL SPROUTS (1-2-4-7-14)

WILD MUSHROOM SPINACH & CHESTNUT WELLINGTON
SERVED WITH A MUSHROOM MADEIRA SAUCE,
GARLIC & ROSEMARY ROASTED POTATOES,
HONEY ROASTED CARROTS & PARSNIPS AND
BRUSSEL SPROUTS (1-2-10-14)

DESSERTS

**TRADITIONAL
CHRISTMAS PUDDING**
SERVED WITH BRANDY SAUCE (2-4-7-10-13-14)
(CUSTARD OR ICE CREAM ALTERNATIVE AVAILABLE)

**VANILLA
CRÈME BRÛLÉE**
WITH SHORTBREAD
(2-4-7-14)

BAILEYS TIRAMISU
(2-4-7-14)

CHEESE AND BISCUITS
WITH DATE & APPLE CHUTNEY
(£2 surcharge)
(1-2-7-12-13-14)

STICKY TOFFEE PUDDING
SERVED WITH CLOTTED CREAM ICE
CREAM AND TOFFEE SAUCE
(2-4-7-14)

SELECTION OF ICE CREAM
ASK FOR TODAY'S OPTIONS
(4-7-10-13)

**20TH NOV TO 23RD DEC
AVAILABLE EVERYDAY**

*Vegan and gluten free option available
Please ask for more information*

**2 COURSE
SET MENU £35.95**
PER PERSON

ADD AN EXTRA COURSE FOR £4

**BOOK ONLINE
VISIT WWW.TWIGANDSPOON.CO.UK
MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE**

Booking is essential. Book early to avoid disappointment. A non refundable deposit will be required. No shows require full payment. Must be booked at least 48 hours in advance. Food choices must be pre ordered. Please notify us well in advance of any special dietary requirements.

Allergens Key: 1.Celery 2.Gluten 3.Crustaceans 4.Egg 5.Fish 6.Lupin 7.Milk 8.Molluscs
9.Mustard 10.Nuts 11.Peanuts 12.Sesame Seeds 13.Soya 14.Sulphites