



Christmas lunches & dinners

the Orpington

Starters

Mackerel pate

Smoked mackerel with horseradish creme fraiche & sourdough

Wild mushroom & roast chestnut soup v n

Served with warm house bread

Roast roots & blue cheese galette v

Caramelised squash & beetroot with Oxford Blue cheese & puff pastry

Pigs in blanket wellingtons

Cumberland sausages wrapped in crispy bacon & puff pastry, served with Christmas chutney

v = vegetarian n = nuts

Vegan option available on request

Main dishes

Classic roast turkey n

Roast turkey breast with nut & herb stuffing. Caramelised carrots & parsnips, roast potatoes, Brussels sprouts & red wine jus

Classic nut roast ve n

Chestnut, cranberry, herb & nut roast. Caramelised carrots & parsnips, roast potatoes, Brussels sprouts & red wine jus

Salmon en croute

Puff pastry encrusted salmon fillet served with charred broccoli & creamed leeks

Duck cassoulet

Tomato & butter bean with roasted duck leg. Served with charred broccoli & roast potatoes

Desserts

Sparkling festive trifle v

Boozy fruit & Prosecco sponge with whipped cream & custard

Brownie & ice cream v

Warm salted caramel brownie, Jude's vanilla bean ice cream

Christmas cheesecake n

Christmas pudding bites in a white chocolate & marzipan cheesecake

Cheese plate v n

*Sussex Charmer cheese, Christmas chutney, candied walnuts,
fruit & crackers*

v = vegetarian n = nuts

Vegan option available on request

Why not pre-select your wines so that they are on the table ready for your arrival! We'll include these choices as an option on your pre-order sheet. We also offer a fabulous beer & cocktail menu which is available on our website

White

Le Coste Trebbiano 18.00

Refreshing & light-bodied with citrus flavours & delicate perfumed notes

The Spee'wah Pinot Grigio 21.50

*Aromas & flavours of pears & apples alongside tropical fruits.
Light-bodied with a crisp finish*

Le Versant Chardonnay 24.00

A well-balanced chardonnay with flavours of honey & pineapple

Spy Valley Sauvignon Blanc 28.50

Smooth with flavours including ripe bell pepper & tropical fruit. Crisp acidity rounds off an elegant structure

Peth-Wetz Riesling 29.50

A dry Riesling with a delicate fragrance of white peaches, apricot & juicy pears

Sancerre Blanc Domaine de la Chezatte

36.00

This wine is bright & refreshing with aromas & flavours of lemon, lime & apple

Rosé

Filarino Sangiovese Rose 22.00

Flavours of wild rose, pomegranate & blood orange. It's a lively wine, fresh & balanced

Mirabeau Cotes de Provence Rose 29.50

Rose-pink with wild strawberry, raspberry & redcurrant aromas, the palate offers a combination of ripe red fruits & zesty apple

Red

Fico Grande Sangiovese 18.00

Smooth & delicate, fresh plum, blackberry & cherry

La Serre Merlot Vin de Pays 21.50

Young, juicy & full of soft easy-going plum & blackberry fruits

Argento Selecccion Malbec 24.00

Deep violet in colour, concentrated aromas of black cherries & chocolate. Perfectly rounded

Naked on Roller Skates

Shiraz Mataro 27.50

Violet notes with a smooth finish. Black fruits with quince & juniper spice

Chateau La Croix Ferrandat St-Emilion

32.00

Ripe & rounded with plum, bramble fruit & blackcurrant flavours. Medium-bodied with soft tannins & a long, fresh finish

Spy Valley Envoy

Outpost Vineyard Pinot Noir 36.00

Delicate cherry & spice notes with a base of red berry fruits

Sparkling

Vaporetto Prosecco NV 29.50

Full of lively little bubbles & has a lovely soft, lemon & pear fruit palate

Taittinger Brut Réserve NV 46.00

A light style with the emphasis on elegance & finesse

*Three-course lunch or dinner for £32 per person
(£18 for children under 12)*

*Bookings are available from Monday 23 November
until Wednesday 23 December*

*Tables available at 12pm & 3pm everyday
plus 5pm & 8pm every Thursday, Friday & Saturday*

*Ask us about exclusive venue hire on Sunday to Wednesday
evenings from just 12 guests
(Groups will be seated in line with current COVID guidelines)*

*Book via our website or ask a member of our team
All bookings require a £5 deposit per person*

Once we've received your booking, we will be in touch to request a pre order. All Christmas reservations must be made via our website by selecting the required date through the 'Book a table' option. Once we've received your booking along with the deposit of £5 a person, we'll email you our pre-order sheet for you to complete & return to us with a minimum of seven days prior to your booking date. Let us know 24 hours ahead of your booking if you want to add or remove any guests. Unfortunately, if you don't let us know that fewer people are coming, we'll have to charge you for their food. If you do need to cancel then let us know 72 hours before your booking & we'll refund your deposit. Any whole table cancellations received with less than 72 hours' notice or a failure to arrive for the booking will result in your full deposit being retained. Please always inform us of any allergies before placing your order as not all ingredients can be listed.