

Viva!

CHRISTMAS DAY 2026

A celebration of festive indulgence, crafted to enchant the senses

TO BEGIN

CANAPÉS

A festive selection of handcrafted Christmas canapés, served on arrival to start your celebration in style.

STARTERS

Chicken Liver & Brandy Pâté

Smooth chicken liver pâté delicately infused with brandy, served with crisp mini toasts, fresh pea shoots, and a sweet onion chutney.

Prawn & Crayfish Cocktail

Succulent prawns and crayfish tails layered with fresh seasonal salad, finished with a classic Marie Rose sauce.

Trio of Melon (V / VG)

A refreshing selection of ripe seasonal melons, beautifully presented with a light fruit coulis.

MAINS

Traditional Fylde Coast Roast Turkey

Locally sourced roast turkey served with all the festive trimmings, including roast potatoes, seasonal vegetables, rich gravy, and classic Christmas accompaniments.

Honey-Roast Gammon Shank

Slow-roasted gammon shank glazed with honey, served with winter vegetables, crispy roast potatoes, and a rich, hearty gravy.

Vegetable Wellington (V / VG)

A golden pastry filled with a hearty medley of seasonal vegetables, served with roast potatoes, seasonal greens, and vegetable gravy.

DESSERTS

New York Baked Vanilla Cheesecake

Classic baked vanilla cheesecake with a buttery biscuit base, served with a vibrant fruit compote.

Traditional Christmas Pudding

A timeless festive favourite, rich with fruit and spices, served warm with silky velvet custard.

Exotic Fruit Salad with Champagne Sorbet

A light and refreshing selection of exotic fruits, finished with a delicate champagne sorbet.

TO FINISH

Freshly brewed Tea or Coffee, or a glass of Festive Fizz
Served with warm, traditional mince pies to complete your Christmas Day celebration.