



CHRISTMAS DAY

menu

THE PEMBROKE 2025



WWW.THEPEMBROKE.CO.UK



Starters

CURRIED CARROT & JERUSALEM ARTICHOKE SOUP (V, VG)

White truffle oil & breadstick

STUFFED SPANISH OIGNONS FARCIS

Turkey mince, Teriyaki glazed & apple royal gala chutney

PULLED BEEF SHORT-RIB TAQUITOS

Wrapped in a tortilla, with guacamole & sour cream

MINI ATLANTIC SALMON EN CROUTE

Creamed spinach & Maltaise sauce

MARJORAM INFUSED BRIE & CAMEMBERT CROQUETTE (V)

with Cranberry Sauce

intermezzo

SAMBAZON BLACKCURRANT SORBET (V,VG) OR PIGGY BLANKETS ICE CREAM





Main

TRADITIONAL ROASTED TURKEY

Pigs in blankets, cranberry & sage stuffing, pommes fondant, vichy root vegetables & baby onion gravy

WHOLE LAMB SHANK VINDALOO

Mild spiced curry sauce, mango chutney, fried onion rice, and poppadom

AGED-BEEF FILLET WELLINGTON

Pommes fondant, vichy carrots, za'atar spiced zucchini and sauce Diane

MAR DEL NORTE COD TAILS & CHORIZO COCIDO

Spanish stew served with charred ciabattina & mozzarella bocconcini

PAPPARDELLE CON POLPETTE (V)

Plant-based meatballs in marinara & parmesan reggiano shavings

TOFU & CREMINI MUSHROOM FILO WELLINGTON (V, VG)

Beetroot hummus, mixed root vegetable fries & vegan gravy





Winter Warmer

A SHOT OF EGGNOGG

Dessert

GRAPEFRUIT CRÈME BRULLE (V)

Dried fruit granola & amaretti biscuit

BAILEYS & DARK CHOCOLATE PANNACOTTA

Chocolate sauce & waffle

MINI RED-VELVET SPONGE CAKE (V, VG)

Sorbet & Forest Fruits Gel

Coffee

TEA, COFFE AND COOKIES

£79.00 per adult

£30.50 per child

