DINE 52

CHRISTMAS MENU

25 DECEMBER 2026

12: 30PM

£125 PER PERSON

£85 PER CHILD (UNDER 12)

CHRISTMAS DAY

Bar 52 x Lime House Kitchen are pleased to offer our luxury Christmas Day menu - quality home cooked food paired with high-end drinks selection to enjoy with your family and friends.

SANTA'S WELCOME

Enjoy a glass of champagne (or non alcoholic fizz) with canapés.

STARTER'S

HOMEMADE DUCK LIVER PATE

served with Christmas chutney & toasted breads.

CLASSIC PRAWN COCKTAIL

served with brown bread & butter.

HONEY ROAST BEETROOT & GOAT'S CHEESE

topped with caramelised walnuts.

INTERMEZZO

PINEAPPLE & GINGER SORBET

MAIN COURSES

ROAST TURKEY

served with LHK stuffing, pigs in blankets, goose fat roast potatoes, duchess potatoes, LHK carrots, brussels with chestnuts, braised red cabbage finished with LHK Christmas turkey gravy & homemade cranberry sauce.

ROAST TOPSIDE OF BEEF

served with Yorkshire pudding, goose fat roast potatoes, duchess potatoes, LHK carrots, brussels with chestnuts, braised red cabbage finished with LHK beef gravy & homemade horseradish sauce.

MUSHROOM & BLUE CHEESE WELLINGTON

served with hasselback roast potatoes, duchess potatoes, LHK carrots, brussels with chestnuts, braised red cabbage finished with a creamy wholegrain mustard sauce.

DESSERTS

NEXT LEVEL HOMEMADE CHRISTMAS PUDDING

served with brandy butter or crème anglaise.

BLACK FOREST BOMB

LHK's twist on a Black Forest gateau - rich and indulgent.

TO FINISH

COFFEE & LHK'S MINCE PIES

CHRISTMAS SUPPER HAMPER

£45 *(serves two)*

Pre-order and take home Lime House Kitchen's savoury hamper to enjoy in the comfort of your own home.

The perfect grazer for the evening!

Hamper includes: homemade pork pie, LHK sausage rolls, trio of cheese, grapes, pickles, chutney, crackers & butter.

CHRISTMAS DAY

UNDER 12 MENU

SANTA'S WELCOME

Enjoy a glass of Pepsi or lemonade with canapés.

STARTER'S

HOMEMADE ROASTED TOMATO SOUP

served with bread roll & butter.

TRIO OF MELON WITH PROSCUITTO

melon pearls with prosciutto ham.

INTERMEZZO

LEMON SORBET



MAIN COURSES

ROAST TURKEY

served with LHK stuffing, pigs in blankets, goose fat roast potatoes, duchess potatoes, LHK carrots, brussels with chestnuts, braised red cabbage finished with LHK Christmas turkey gravy & homemade cranberry sauce.

ROAST TOPSIDE OF BEEF

served with Yorkshire pudding, goose fat roast potatoes, duchess potatoes, LHK carrots, brussels with chestnuts, braised red cabbage finished with LHK beef gravy & homemade horseradish sauce.

MUSHROOM & BLUE CHEESE WELLINGTON

served with hasselback roast potatoes, duchess potatoes, LHK carrots, brussels with chestnuts, braised red cabbage finished with a creamy wholegrain mustard sauce.

DESSERTS

NEXT LEVEL HOMEMADE CHRISTMAS PUDDING

served with crème anglaise.

APPLE TART TARTAN

served with homemade vanilla ice cream.

TO FINSIH

HOT CHOCOLATE & CANDY CANE

