

# Table d'Hote Menu

Christmas 2025

Served 27th November – 23rd December

*2 Courses £48.00 per person*

*3 Courses £60.00 per person*

## Starters

### Duck

Confit Duck Leg and Foie Royal Terrine, Berwick  
Plum Chutney, Toasted Sourdough

### Trout

Gin Cured Trout, Apple, Cucumber and Lime

### Leeks

Leek and Truffle Terrine, Goats Cheese Mousse,  
Hazelnuts (N) (V)

## Mains

### Bream

Pan Fried Fillet of Bream, Squid Ink Linguine, Mussels,  
White Wine Sauce and Chard

### Turkey

Turkey, Fondant Potato, Sprouts & Chestnuts, Roasted  
Carrots, Swede Puree, Pigs in Blankets, Cider Jus

### Squash

Roasted Autumn Squash, Gnocchi, Kale Pesto (VE)(N)



## Desserts

### **Pear**

Poached Pear, Vanilla Charlotte, Salted Caramel Ice Cream

### **Chocolate**

Dark Chocolate and Bailey's Fondant, Blood Orange Sorbet (V)

### **Brûlée**

Honey Crème Brûlée, Gingerbread, Lemon sorbet (V)

Coffee and Chocolate Truffles (V) £8.45

(N) Contains Nuts (V) Vegetarian (VE) Vegan  
(\*) On Request

Berwick Lodge is an inclusive environment, and as such every effort is made to accommodate allergies, intolerances and preferences. Before ordering, please refer to our separate 'Menu information: allergies, intolerances and dietary preferences' sheet.

Please note, a discretionary 12.5% service charge will be added to your final bill. This is shared proportionally amongst all Berwick Lodge staff.

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