



Ammerdown Christmas Menu 2026

Wednesday 16th December
Thursday 17th December
Friday 18th December
12pm

You are warmly invited to enjoy our famous Ammerdown welcome at our 2026 Christmas meals, where you can relax, enjoy delicious food and soak up the festive atmosphere in the beautiful surroundings of Ammerdown.

Whether you're joining us with family and friends or gathering with colleagues for your work Christmas do we would love to welcome you.

To make the occasion unique and extra festive, you're welcome to join us for our optional carol service at 12pm, before settling in for your meal at 1pm. Our bar will also be open, so you can enjoy a pre-dinner drink should you prefer!

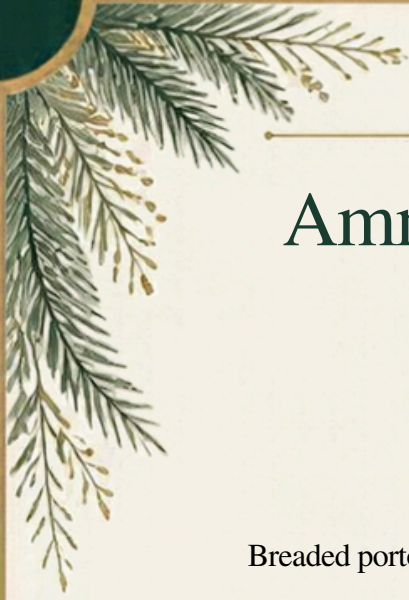
Enjoy a delicious two or three course meal and get into the Christmas spirit.

We look forward to welcoming you!

Two courses: £35 per person

Three courses: £40 per person

To book phone us on 01761 433709 or head to our
website www.ammerdown.org/WhatsOn



Ammerdown Christmas Menu

On the Table Upon Arrival
Freshly baked bread rolls and butter.

Starters

Breaded portobello mushrooms stuffed with roasted chestnuts (GF, VG, V, DF)

Spiced parsnip soup (V, VG, GF, DF)

Three-bird terrine with pistachio and redcurrant (DF)

Main Courses

Sliced roasted turkey crown

With sage and onion stuffing and honey-glazed pigs in blankets (GF, DF*)

Seared duck breast

With cherry and port sauce and heritage carrots (GF, DF)

Herb-crusted salmon

With cavolo nero and a breaded poached egg (GF, DF*)

Nut roast wellington (DF, VG, V)

All main courses are served with roast potatoes, roasted carrots and parsnips, shredded brussels sprouts with chestnuts, broccoli and red cabbage

The turkey option can be served gluten-free if requested in advance.
Please note that the stuffing and pigs in blankets will be omitted.

Desserts

Christmas pudding with brandy cream sauce (V, GF)

Chocolate nemesis with honeycomb (GF)

Raspberry and tangerine meringue roulade

Vegan chocolate orange mousse (DF, GF, VG, V)

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