

WALMER CASTLE

FREEHOUSE EST. 1845

CHRISTMAS DAY 2026

To Start

CAULIFLOWER VELOUTÉ, crispy shallots, almonds, pumpkin seeds (Vg)

Starters

CHICKEN LIVER PARFAIT, hazelnut, figs, lamb's lettuce, brioche
BAKED HERITAGE BEETROOT, apple, whipped vegan feta, port-soaked currants, sorrel (Vg)
SMOKED CHALKSTREAM TROUT CRUMPET, crème fraîche, caviar, dill, cucumber

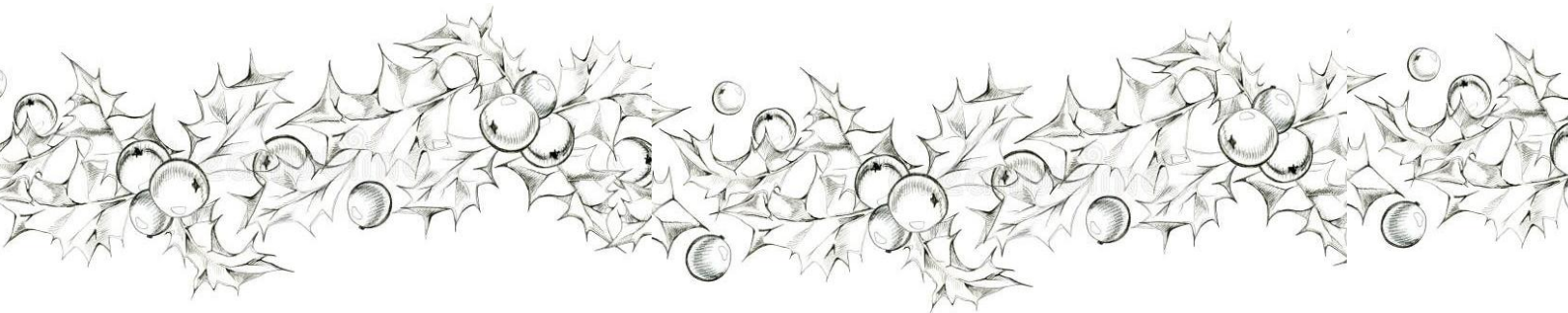
Mains

FILLET OF AGED BEEF, mushroom persillade, creamed potato, red wine jus
CROWN PRINCE SQUASH & SAGE TORTELLONI, cavolo nero, chilli, sage butter (Vg)
ROAST SCOTTISH HALIBUT, Winter greens, salsify, Jerusalem artichoke velouté
ROAST BALLOTINE OF TURKEY, stuffing, pigs in blankets, roast potatoes, Brussels sprouts, glazed carrots, gravy

Puddings

CHOCOLATE CRÉMEAUX, toasted almonds, spiced ginger madeleines
SPICED BRAMLEY APPLE CRUMBLE, Calvados custard
ENGLISH CHEESEBOARD, Vacherin Mont D'Or, Barkham Blue, oatcakes, chutney
CHRISTMAS PUDDING, brandy butter (V)
A SELECTION OF DORSET GELATOS / SORBETS (Gf) (V) (Av. Vg)

*£110pp with crackers, mini mince pies & coffee for the table
Only available via pre order & pre-payment*



V: Vegetarian Vg: Vegan Gf: Gluten free
Av. Gf / Vg: Available Gluten free / Vegan please ask your server
All dairy products are certified and pasteurised

Please advise a member of the team of any dietary requirements or allergies. Some dishes may contain nuts.
A discretionary service charge of 12.5% will be added to your bill and distributed to the team. Please ask a member of the team for more information.