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 AUROX BEEF, mash potato, roasted carrots, red wine jus *(served medium rare)*

CROWN PRINCE SQUASH & SAGE TORTELLONI, cavolo nero, chilli, sage butter (Vg)

ROAST SCOTTISH HALIBUT, hispi cabbage, celeriac, truffle butter sauce (Gf)

ROAST BALLOTINE OF TURKEY, stuffing, pigs in blankets, roast potatoes, Brussels sprouts, glazed

Puddings

TREACLE TART, crème fraîche (V)

CLEMENTINE POSSET, madeleines (V)

CHRISTMAS PUDDING, brandy butter (V)

A SELECTION OF DORSET GELATOS / SORBETS (Gf) (V) (Av. Vg)

A SELECTION OF BRITISH CHEESES, oat cakes, caramelised apple chutney

£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.