

We are delighted to enclose the information for Christmas Day 2025. Our chefs have created a wonderful festive menu with lots of seasonal favourites and flavours so you can come along, relax and enjoy Christmas with us all.

Please find enclosed a copy of our menu and pre order form. In order to secure your reservation we will require a non refundable deposit of £20 per person. This can be arranged by calling 01953 455202 (option 3) or popping in and seeing one of our reception team at the desk.

Please note, if you have any dietary requirements or allergies please speak to us as many of these dishes can be adapted.

Prices are £85 for adults, £38 for children under 13, and children under 3 are free of charge.

If you have any queries about the menu or any of the information above please do not hesitate to contact us. We are all looking forward to hearing from you! Our reception team can be contacted on 01953 455202 (option 3) after 9am every day, or on hello@brecklandlodge.co.uk

Many Thanks

Breckland Lodge Team





Christmas DAY

A glass of Prosecco for arrival

Warmed breads with roasted black garlic herb butter & smoked sea salt butter

STARTERS

Crispy Duck Salad, aromatic polenta fries, orange vinaigrette and pomegranate

Roasted Jerusalem Artichoke, rosemary, wild mushroom and pearl barley orzotto, finished in a parsley and peanut pesto

Rustic Tomato Soup, homemade pesto, topped with crispy onions and served with rosemary and garlic foccacia

Pan Seared Scallops with a maple glaze, chestnut veloute, apple and crispy pancetta

CARVERY

Peppered roast topside of beef

Rosemary and thyme turkey breast

Cinnamon, clementine and cranberry glazed gammon

Served with Rosemary and garlic roasties, honey glazed parsnips, roasted carrots, chestnut and pancetta sprouts, pigs in blankets, cauliflower cheese, sage and onion stuffing, sausage meat, mulled red cabbage, dauphinoise potatoes and Homemade Yorkshire puddings

DESSERTS

Steamed Christmas Pudding with hot Amaretti custard, brandy butter or brandy sauce

British Cheese Board, Baron Bigod, Dambuster strong cheddar, Cropwell bishop with honey, olives, biscuits, apple and celery. Served with a glass of aged port

Buttermilk Whisky Brulee, pecan sable biscuit, candied orange and dark chocolate shavings

Salted Caramel and Pear Pavlova, praline crunch with strawberry and champagne sorbet

Dark Chocolate & Ginger Brownie, candied ginger, salted caramel ice cream and a spiced orange sauce

TEA, COFFEE & PETIT FOURS

**we do not list all of the ingredients in our dishes. If you have any allergies or dietary requirements please contact us directly and we will be able to advise appropriately and adapt for other options*