

Festive Menu 2025

We are looking forward to welcoming you at this special time of the year. Our chefs have created a wonderful festive menu full of seasonal favourites and flavours so you can come along to relax and enjoy your Christmas party with family and friends.

Our festive menu is served from Friday 28th November until Tuesday 23rd December (excluding Sundays)

There is a choice of a 2 course or 3 course meal which includes tea or coffee, and a festive table with crackers and sweets

A copy of the menu has been included in this pack

A non-refundable deposit of £10 per person is required to secure your booking. We will contact you when this is due.

If you have any queries about the menu or any of the above information, please contact us on either 01953 455202 (option 3) or at hello@brecklandlodge.co.uk

We look forward to seeing many of you there, and wish everyone a very happy festive period!

The Breckland Lodge Team



Festive MENU

STARTERS

Roasted Tomato & Rosemary Soup, mini loaf and salted butter (V) (GFA) (VGA)

Smoked Salmon & Leek Tart, citrus, baby cress and fennel topped salad with pomegranate and caper (GF)

Chicken Liver & Brandy Pate, warmed brioche, apple and cider chutney and pickled radish (GFA)

MAIN DISHES

Carvery Our chef will carve your selection of meat and you may help yourself to all of the festive dishes available.

Vegetarian options available for pre order (GFA) (DFA) (VGA)

Butternut Squash & Sage Arancini, spiced red pepper & tomato sauce, pine nut, feta and homemade pesto (V)

Roasted Chicken Supreme, crispy kale, streaky bacon, thyme infused creamed potato and mushroom gravy (GF) (DFA)

Pan Fried Salmon Fillet, dauphinoise potato, braised mussels, samphire and saffron cream sauce (GF)

DESSERTS

Steamed Christmas Pudding with brandy sauce, custard or ice cream (GFA) (DFA) (VGA)

Chocolate, Almond & Pistachio Torte, finished with a dark chocolate ganache, raspberry coulis and caramel ice cream (GF)

Lemon & Mascarpone Cheesecake, Sicilian lemon curd, vanilla bean ice cream and preserved lemons (GF)

Coconut & Lime Posset, all butter shortbread and passion fruit (GFA)

TEA & COFFEE

2 courses £26

3 courses £35

Please note that this menu must be pre ordered

Christmas tables must order ALL meals from the above menu

A £10 non refundable deposit is required per person for all Christmas reservations

**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*