



BLUNSDON
HOUSE HOTEL



CHRISTMAS DAY LUNCH 2026

Join in the festivities and enjoy a decadent five course Christmas Day lunch
and let us create a perfect day to remember.

£135 per adult, £48 for under 12's and under 3's free of charge

Includes a half bottle of wine per person & a selection of draft soft drinks for children during the meal.

Arrive for 12.00 noon for a 12.30 sit down.

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Glass of Prosecco or soft drink on arrival

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Starters

Tiger prawns & crawfish bisque served with crusty petit pain

Chicken, apricot and pancetta terrine, red onion marmalade, brioche

Maple roasted honeynut squash, kale & beet salad, vegan cheese, pumpkin seeds,
salted walnuts, dried cranberries, maple Dijon mustard dressing (VE/GF)

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Mains

Roast Norfolk turkey, pigs in blankets, stuffing, roast potatoes, steamed vegetables,
honey glazed parsnips' with thyme and a rich gravy (GF)(DF)

Pan fried sea bass fillet, fresh herbs roast potato, seasonal vegetables, yuzu lemon butter sauce (GF)

Sweet potato, spinach & red onion marmalade seeded tart (VE).

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Desserts

Traditional Christmas pudding, brandy sauce (GF & VE available on request)

Belgian white & dark chocolate torte, Chantilly cream, fresh strawberries

Honeycomb cheesecake with raspberry drizzle

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Trio of cheese served with fresh figs, celery, biscuits, chutney

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Tea, coffee served with petit fours

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Vegetarian V = Vegan VE = Gluten free GF = Dairy free DF