



The Mallard Christmas Fayre Menu

Friday 27 November to Thursday 24 December 2026

Three Courses £39.95 Two Courses £34.95

Starters

Shredded brisket, thyme and roast shallot croquette, cauliflower cheese purée, red wine jus (gf) 343 kcal

Celeriac, cider and caramelised apple soup, crispy sage, chive oil, warm seeded roll (v, gfa) 575 kcal

King prawn cocktail, buttered seeded bread (gfa) 618 kcal

Pheasant, mallard and pigeon terrine, clementine and cranberry chutney (gfa) 422 kcal

Bell pepper and tomato posset, black olive crumble, basil crematta, toasted focaccia (vg) 248 kcal

Crispy halloumi, pomegranate, orange and mint salad, Greek yogurt, hot honey (v, gf) 563 kcal

Mains

Roast turkey, sage, onion and bacon roulade, duck fat roast potatoes, gravy, cranberry sauce (gf) 988 kcal

Parsnip, lentil, butternut squash and spinach Wellington, fondant potatoes, cranberry jus (vg) 385 kcal

Roast porchetta (slow-roasted belly), ham hock and grain mustard fritter, Sangiovese sauce 739 kcal

Venison and beef shin pie, horseradish mash, bourguignon sauce (gf) 1189 kcal

Pan-fried salmon fillet, crushed caper and lemon potato cake, shellfish bisque sauce (gf) 704 kcal

Wild mushroom, goat's cheese, black garlic and tarragon Kiev, celeriac purée, Sherry jus (v, gf) 751 kcal

8oz dry-aged sirloin steak, peppercorn sauce, portobello mushroom, tomato, truffle and Parmesan fries (supplement £8.50) (gf) 1304 kcal

Puddings

Christmas pudding, brandy sauce (v, gf) 715 kcal

Iced chocolate fudge delice, honeycomb, salted caramel sauce (v, gf) 416 kcal

Cherry pie, Kirsch-soaked cherries, vanilla crème anglaise (v, gf) 483 kcal

Clementine, Cointreau and gingerbread trifle (vg, gf) 377 kcal

White chocolate and cranberry cheesecake, dark chocolate sauce (gf) 665 kcal

Selection of British and French cheeses, spiced apricot chutney, biscuits (instead of dessert £5pp extra) (gfa) 764 kcal



Additional Menu Information

Please speak to a member of crew if you have any food allergies or intolerances before ordering. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.

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