Order Form

Name:	Duo	Soup	Camembert Paté	Turkey	Beef	Wellington	Salmon	Xmas pud	Mousse	Sponge	Sundae	Cheese
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* Special Dietary Requirements

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Festive Opening Hours

Christmas Eve
Kitchen 7am - 7pm | Bar 12pm - Close

Christmas Day
12pm - 5pm

Boxing Day
Kitchen 8am - 5pm | Bar 12pm - 6pm

New Year's Eve
Kitchen 7am - 5pm | Bar 12pm - 8pm

New Year's Day
Kitchen 7am - 6pm | Bar 12pm - 8pm

THE SIDCOT ARMS

Christmas Day Menu 2026

Starters

Prawn & smoked salmon duo (GFO)
with a zesty seafood sauce on a bed of leafy salad

Creamy leek & Somerset blue cheese soup
with homemade focaccia bread

Baked Camembert & maple glaze pigs in blankets
topped with fresh cranberries, onion marmalade & toasted French bread

Duck & pork pâté
spiced plum chutney & toasted French bread

Mains

Traditional roast turkey (GFO)
pigs in blankets, roasted potatoes, cauliflower cheese and festive seasonal veg

Slow cooked sirloin of beef (GFO)
pigs in blankets, roasted potatoes, cauliflower cheese and festive seasonal veg

Homemade baked mushroom & chestnut Wellington
new potatoes and festive seasonal veg

Hot cured smoked salmon fillet (GF)
with hollandaise sauce, creamy garlic potatoes, vine tomatoes & tender stem broccoli

Desserts

Traditional Christmas pudding
served with brandy sauce & topped with chopped cranberries

Chocolate & cherry mousse (GF)
vanilla ice cream or pouring cream

Strawberry & prosecco sponge
vanilla sponge topped with white chocolate & prosecco flavour truffle with strawberry glaze, strawberry halves & white chocolate

Ferrero Roche sundae
chocolate ice cream, hazelnuts and Nutella sauce with whipped cream and a signature Ferrero Roche to top

Cheese Board
a delightful assortment of local cheese with real ale chutney, grapes & biscuits

Finish off with tea, coffee & mince pie

(GF) Gluten-Free
(GFO) Gluten-Free option available

Adults - £85.00
Kids - £50.00 (under 15 years old)

Contact Name .....

Address .....

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Tel .....

Email .....

Number of Guests .....

Deposit (non-refundable)
£40 per person £ .....

Signature .....

Date .....

PLEASE FORWARD THIS FORM TOGETHER WITH
YOUR PAYMENT TO A TEAM MEMBER BY 18TH DECEMBER

The SidcotArms
Bridgwater Road, Winscombe BS25 1NN

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