



STEVENTON
HOUSE HOTEL

CHRISTMAS

DAY

2026



Join us this Christmas Day for a relaxed and memorable celebration at Steventon House.
Begin with a glass of Prosecco on arrival before enjoying a beautifully prepared three-course
Christmas lunch in our elegant festive surroundings.

Lunch is served between 12:00pm and 3:00pm. For those wishing to celebrate privately, our
private dining room is also available for up to 28 guests.

STARTERS

Bread Basket for the table

Spiced Parsnip Soup, Crispy Parsnips, Basil Oil, Bread & Butter (V, GF, VGN)

King Prawn & Crayfish Cocktail, Marie Rose, avocado, baby gem & lemon (GF)

Slow-Braised Beef Brisket Croquettes, horseradish crème fraîche & caramelised onions

Whipped Goat's Cheese, Fig & Beetroot, candied walnuts, balsamic & winter leaves (GF,N,V)

MAINS

Roast Breast of Turkey with Apricot, Sage & Onion Stuffing (GF available)

Pigs in blankets, duck fat roast potatoes, roasted root vegetables, bread sauce & rich turkey gravy

Roast Sirloin of British Beef

Yorkshire pudding, duck fat roast potatoes, glazed shallots, roasted root vegetables & red wine jus (GF)

Pan-Roasted Fillet of Sea Bass

Champagne & chive velouté, crushed new potatoes, asparagus & samphire (GF)

Wild Mushroom, Spinach & Chestnut Wellington

Herb-roasted baby potatoes, winter vegetables & thyme-Madeira cream (V)

DESSERTS

Traditional Christmas Pudding, brandy crème anglaise (VGN available)

White Chocolate & Cranberry Cheesecake, winter berry compote

Dark Chocolate & Salted Caramel Delice, hazelnut praline & clotted cream (N)

Lemon & Raspberry Posset, homemade shortbread & raspberry coulis

British Cheeseboard, grapes, festive chutney & crackers (£7 supplement)

Tea or Coffee with Mini Mince Pies

£90.00 per person

CHILDREN UNDER 12

STARTERS

Parsnip Soup, with warm bread roll (V)

Garlic Bread with Melted Cheese (V)

Melon & Berry Cup (V, GF)

MAINS

Roast Turkey Dinner

with roast potatoes, pigs in blankets, vegetables & gravy

Roast Sirloin of Beef

with Yorkshire pudding, roast potatoes, vegetables & gravy

Breaded Chicken Goujons

with fries and garden peas

Penne Pasta in a Slow-Cooked Tomato & Basil Sauce

topped with grated parmesan (V)

DESSERTS

Chocolate Brownie, vanilla ice cream

Christmas Pudding, with vanilla custard

Mixed Ice Creams & Wafers, (vanilla, strawberry & chocolate)

3 Courses £45.00

A £25 per person deposit (non-refundable after 30th November 2026).

Full payment and pre-order is required by Friday 11th December 2026.

events@steventonhousehotel.co.uk

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