



THE SIDINGS

Festive Menu

£45 per person

STARTERS

Gin-Cured Salmon

Delicately cured salmon served with bright preserved lemon, luxurious caviar crème fraîche and crisp bitter leaves, creating a fresh and elegant start to the evening.

MAINS

Roast Breast and Confit Leg of Bronze Turkey

A festive centrepiece featuring succulent bronze turkey, chestnut and cranberry stuffing, roast potatoes, Brussels sprouts, caraway-roasted carrots and parsnips, pigs in blankets, finished with a rich white Burgundy gravy.

DESSERT

Christmas Pudding

A classic Christmas pudding packed with festive fruits and warming spices, served with silky brandy custard.

or

Selection of Three British Cheeses

A carefully selected trio of British cheeses served with sweet honeycomb, apple chutney and artisan crackers.

Booking Information

To reserve your table, please contact the Sidings team.
Please advise of any dietary requirements when booking.