

The MAGIC of
CHRISTMAS

HAMILTONS

FESTIVE FEAST

The Magic of a **HAMILTONS** Christmas

Sittings: 12pm-9pm. Available daily from November 23rd until December 31st
(excluding party nights)

2 courses: £40pp

3 courses: £45pp

Pre-booking recommended.

Please inform us of any dietary requirements.

Some of our dishes can be created using gluten-free ingredients upon request.

Not all ingredients are listed on the menu.

10% service charge. We require £10pp deposit.

SOMETHING TO BEGIN

JERUSALEM ARTICHOKE SOUP 

garlic chive crème fraîche, crispy onions, homemade bread

BEEF CHEEK ARANCINI

chervil root, mozzarella, sticky onions, white truffle, beef gravy

SMOKED HADDOCK FISH CAKE

served with HAMILTONS champagne tartare sauce

PANKO BREADED CAMEMBERT 

shallow fried, served with homemade cranberry and redcurrant dip

FOR THE MAIN

ROAST BRONZE TURKEY BREAST

sage and onion stuffing, traditional trimmings, roast gravy

LAMB SHANK

served with sweet potato and carrot mash, seasonal trimmings and rich red wine gravy

SEA BASS FILLETS

leek, spinach and potato croquette, winter greens, white wine and tarragon butter sauce

PORCINI MUSHROOMS RISOTTO 

cooked with dolcelatte cheese & crush walnuts

FOR DESSERT

CHRISTMAS TIRA-MISS YOU

with black forest flavours

CHRISTMAS PUDDING

with custard

CHOCOLATE SOUFFLE

With ice cream

BANOFFEE PIE

Simply the best!

CHRISTMAS DAY

An Magical 3 Course meal

Dining times from 12.00pm
Last Sitting 5.00pm

Adults: £110 PP
Children (under 12): £50 PP

Pre-booking is recommended
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TO START

ROAST BUTTERNUT SQUASH SOUP 
served with parmesan & sage focaccia

PAN SEARED KING SCALLOPS
caramelised cauliflower purée, parsnip crisps, chesnut crumb

PARMESAN GNOCCHI
oxtail ragout, shemeji mushrooms, crispy kale, beef jus

GLAZED GOAT CHEESE 
maple roast figs, crostini, red chicory, fig chutney

MAIN COURSE

ROAST BRONZE TURKEY BREAST
sage & onion stuffing, traditional trimmings, roast gravy

10oz FILLET STEAK
served with celeriac mash, traditional trimmings & red wine reduction

PAN-SEARED HALIBUT
served with lemon & butter sauce and chargrilled asparagus with traditional trimming

MUSHROOM & LENTIL SHEPHERD PIE 
filled with mushrooms, lentils, onions, carrots, topped with sweet potato mash

FOR DESSERT

CHRISTMAS PUDDING

CHRISTMAS CHEESE CAKE

CHRISTMAS TRIFLE
all desserts can be served with custard or ice cream

CHEESEBOARD

BOXING DAY

2 Course Set Menu

We will also be serving our main menu along with
Sittings from 12:00pm - 9:00pm

Adults: £30pp
Children's menu available

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STARTERS

SOUP OF THE DAY

served with homemade olives, thyme and sea salt focaccia

AVOCADO PRAWNS

served on a bed of fresh lettuce and marie rose sauce

BEEF MEATBALLS

oven baked, rustic tomato sauce, toasted sourdough and parmesan shavings

CAULIFLOWER PAKORA

shallow fried and served with minted yogurt

MAINS

CHICKEN PARMESAN

creamed red peppers, parmesan melt, HAMILTONS chips, winter greens

BEEF STROGANOFF

strips of beef, onions, mushrooms, mustard cream sauce served with steamed rice

RIGATONE TOARMINA

baby prawns, red chilli, red onions and spinach cooked with taormina sauce

PIZZA SANTORINI

mozzarella, tomato sauce, goat cheese, pesto, caramelised red onion, rocket

TRIBUTE *Party Nights*

With a 3 course festive feast

Arrival from 7pm & dinner from 7:30pm
Tributes start 8:15pm followed by live DJ
Carriages: 1:00am

Adults: £45pp

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DJ EVERY SATURDAY 8PM TILL LATE
THROUGHOUT DECEMBER...



NOV 27TH



DEC 4TH



DEC 11TH



DEC 18TH

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FOR DESSERT

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with black forest flavours

CHRISTMAS PUDDING

with custard

CHOCOLATE SOUFFLE

with ice cream

BANOFFEE PIE

simply the best!

Drinks Packages

Enjoy significant saving when pre-ordering

A SPARKLING CHRISTMAS

4 x bottles of Prosecco £90

CIDER BUCKET MIX

4 x strawberry & lime

4 x mixed fruit £38

CHRISTMAS BEER CHEER

10 x Bottles of Peroni £50

10 x Bottles of Modello £50

A WHITE OR RED CHRISTMAS TO REMEMBER

Any 4 x bottles of any house

white, red or rosé wine £80

Discounted prices subject to payment
2 weeks in advance

HAMILTONS

PERFECT CHRISTMAS GIFT
HAMILTONS GIFT VOUCHERS
FOR EVERYONE
AVAILABLE FROM RECEPTION
£25 OR £50

At this time of the year, you should sit back, relax and let us take care of every details.

We cater for every taste and provide all you need to ensure you have
a magical Christmas never to be forgotten.

*Wishing all our
customers a
Merry Christmas
and a
Happy 2027!*

HAMILTONS

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