

Children's Christmas Day Menu

10 AND UNDER - £24.95

Starters

HOMEMADE GARLIC BREAD (V)
TOMATO SOUP WITH WARM BREAD (V)

Mains

ROAST TURKEY WITH ALL THE TRIMMINGS FROM THE CARVERY
ROAST HAM WITH ALL THE TRIMMINGS FROM THE CARVERY
VEGGIE SAUSAGE & MASH WITH SEASONAL VEGETABLES (V)

Desserts

CLUMSY CRAZY CHEF ICE CREAM SUNDAE
CHOCOLATE FUDGE CAKE

Starter

	Homemade Garlic Bread
	Tomato Soup with Warm Bread

Mains

	Roast Turkey with Trimmings
	Roast Ham with Trimmings
	Veggie Sausage & Mash with Vegetables

Desserts

	Clumsy Crazy Chef Ice Cream Sundae
	Chocolate Fudge Cake

Starter

	Shellfish Cocktail
	Chicken and Pancetta Terrine
	Spiced Butternut Soup
	Smoked Salmon Blinis
	Roasted Smoked Duck

Main Courses

	Clementine, Thyme and Honey Glazed Turkey
	Brown Sugar and Dijon Glazed Pork Loin
	Marmalade, Ginger and Star Anise Glazed Gammon
	Rosemary and Garlic Studded Roast Beef Striploin
	Monkfish in a Bacon Blanket
	Christmas Rice Spiced Stuffed Squash

Desserts

	Chocolate Salted Caramel Tartlet
	Christmas Pudding Tart
	Limoncello Choux Bun
	Chocolate Orange Creme Brulee
	Baked Biscoff Cheesecake

Lets Be Friends!



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TRIPADVISOR

The Camerton

Christmas Day Menu 2024

BAR SITTING
12PM & 2/2:30PM

CONSERVATORY
1PM & 3/3:30PM

FUNCTION ROOM AVAILABLE FOR A LARGE GROUP
OF UP TO 30 PEOPLE

£79.95 PER ADULT
£39.95 PER CHILD
£20PP NON REFUNDABLE
DEPOSIT TO BOOK



Starters

SHELLFISH COCKTAIL

Fresh Crab, Atlantic Prawns, Crayfish and Crevette with Avocado, Shredded Iceberg & Pickled Cucumber. Finished with a Fresh Lime infused with Thousand Island Dressing.

CHICKEN & PANCETTA TERRINE

Shredded Chicken with Smoked Pancetta and Apricots set in a Cranberry and Apple Jel, Served with Sour Dough Slices and Sea Salt Butter.

SPICED BUTTERNUT SOUP

Lightly spiced Roasted Butternut squash with crispy Sage leaves, dried Apple pieces, Sour Dough slices and Sea Salt Butter. (VG)

SMOKED SALMON BLINIS

Mini Blini Pancakes topped with set Sour Cream, Smoked Salmon, Roe Caviar and Fresh Dill.

ROASTED SMOKED DUCK

Inhouse Smoked Duck Breast on a bed of fresh dressed Rocket, Orange segments and sweet Plum sauce.

Pallete Cleanser

A duo of Blackberry and Mango Sorbet

Main Courses

All main courses served from our carvery
Please ask for GF options

CLEMENTINE, THYME & HONEY GLAZED TURKEY

BROWN SUGAR & DIJON GLAZED PORK LOIN

MARMALADE, GINGER & STAR ANISE GLAZED GAMMON

ROSEMARY & GARLIC STUDED ROASTED BEEF STRIPLOIN

ALL SERVED WITH

Homemade Yorkshire pudding, Roasted Parsnips, Merry Mac & Cauliflower Cheese, Pigs in Blankets, Ultimate Roast Potatoes, Creamy Mashed Potatoes, Clementine Roasted Carrots, Sticky Pear and Glazed Red Cabbage, Sprouts with Confit Garlic & Bacon Lardons and Chestnuts, Honey Roasted Parsnips, Pork Apple Stuffing.

Homemade Bread Sauce | Rich Stock Gravy | Boozy Cranberry Sauce | Cider Apple Sauce

MONKFISH IN A BACON BLANKET

Pan-fried Monkfish with Dill wrapped in Streaky Bacon, Crushed Garlic and Chive New Potatoes. Finished with a Fennel and Pernod sauce and Crab Filo Parcel.

CHRISTMAS RICE SPICED STUFFED SQUASH

Roasted Butternut squash filled with a Nut Bean roast of Brown Rice, Black Bean, Sweetcorn, Chestnuts, Christmas Spices and Pomegranate seeds & Vegetables to be served from the Carvery. (V, VG)

Desserts

CHOCOLATE SALTED CARAMEL TARTLET

A Homemade Chocolate Pastry case filled with Salted Caramel sauce and Chocolate Ganache, Clotted Cream and Cinder Toffee crumb.

CHRISTMAS PUDDING TART

A Sweet pastry case filled with Black Cherry compote, Christmas Pudding and finished with a Marzipan lid, Served with Brandy Sauce.

LIMONCELLO CHOUX BUN

A Homemade choux bun filled with Limoncello mouse, with warm White Chocolate sauce and Raspberry Compote.

CHOCOLATE ORANGE CREME BRULEE

Chocolate, Orange Creme Brulee finished with a brown sugar top, served with Homemade Marmalade Shortbread.

BAKED BISCOFF CHEESECAKE

Homemade Biscoff Baked Cheesecake with Lotus crumb, homemade Caramel sauce and English Toffee ice cream. (VG)

Customer Details

Name:
Address:
Contact No:
Covers:
Booking Time:
Deposit Paid:
Deposit Date: