

# KIDS MENU

(UP TO 12 YEARS - £24.95)

## STARTERS

*Rudolfs Red Nose Tomato Soup* (M) (VG) (GF)

Homemade tomato soup, served with dipping fingers & butter

*Rudolfs Cheesy Garlic Dippers* (M) (GF)

Homemade Cheesy garlic focaccia dippers, served with a jolly red dipping sauce

## MAINS

Served from the carvery, just add your accompaniments

*Turkey* (GF)

*Ham* (GF)

*Santa's Shepherdless Pie* (M) (VG)

A mini vegetarian shepherd's pie made with Quorn, carrots and peas topped with mashed potato

## DESSERTS

*Santa's Chocolate Fudge Fix*

*Santa's Snowball Sundae* (GF)

## STARTERS

RED NOSE TOMATO SOUP

CHEESY GARLIC DIPPERS

## MAINS

TURKEY WITH TRIMMINGS

HAM WITH TRIMMINGS

SHEPHERDLESS PIE

## DESSERTS

CHOCOLATE FUDGE FIX

SNOWBALL SUNDAE

## Booking Form

NAME	
CONTACT NO	
NO OF GUESTS	
TIME	
DEPOSIT DUE	
BALANCE DUE	

## Starter

THE ROYAL CATCH	
RUDOLPHS ROCKET FUEL	
MISTLETOE MEATBALL LOLLIPOPS	
WALNUT & MUSHROOM CHEESECAKE	
GAMEKEEPERS TERRINE	

## Main

BROWN BUTTER HALIBUT	
MAPLE BUTTER GLAZED TURKEY	
BALSAMIC BEEF STRIPLOIN	
GLAZED GAMMON	
GLAZED PORK LOIN	
REDCURRENT LAMB SHOULDER	
BUTTERNUT SQUASH WELLINGTON	

## Dessert

CHRISTMAS PUDDING TART	
CHOCOLATE ORANGE OYSTER	
ESPRESSO MARTINI TIRAMISU	
BLACK CHERRY & ALMOND BURNT TART	
WHITE CHOCOLATE CHEESECAKE	

## THE CAMERTON

# Christmas Day Menu 2025

## SITTINGS

MAIN RESTAURANT - 12PM & 2:30PM

FUNCTION ROOM - 12:30PM & 3:00PM

CONSERVATORY - 1:00PM & 3:30PM

**£79.95**

£20 per person non refundable deposit on booking & full payment 4th December

Please let us know of any dietary / allergy requirements. Anything (V) vegetarian, (VG) Vegan or (GF) Gluten Free may have to be adapted.



# Starter

## The Royal Catch

A classic seafood starter with a luxurious twist with prawns and smoked salmon on a bed of mixed salad leaves, pea puree and topped with a bloody Mary dressing and caviar pearls (GF)

## Rudolfs Rocket Fuel

Homemade spiced carrot and sweet potato soup, with a toasted smoked paprika parmesan crisp and focaccia crouton (V) (Vg) (GF)

## Mistletoe Meatball Lollipops

Christmas spiced lamb and pork meatball lollipops on toasted brioche croutons, finished with a mint jelly and cranberry sauce (GF)

## Walnut & Mushroom Cheesecake

Toasted walnut and mushroom cheesecake with a feta and parmesan crust a hint of thyme (V)(GF)

## Gamekeepers Terrine

A rustic and flavoured blend of seasonal wild game in an apple and sage jelly with black cherry jam, toasted brioche and salted butter

## Followed by a Cheeky Cherry Christmas Fizz Aperitif



Alcohol Free Available

# Main Course

## Brown Butter Halibut

Poached halibut fillet with celeriac puree, pan fried tenderstem broccoli, caper crumbs, burnt lemon wedge and a prawn brown butter sauce (GF)

**All of the below dishes will be served from the carvery**

## Maple Butter Glazed Turkey (GF)

## Balsamic and Mustard Crusted Beef Striploin

## Candied Orange, Honey & Bourbon Glazed Gammon (GF)

## Guinness and Brown Sugar Glazed Pork Loin (GF)

## Redcurrant and Mint Jelly Glazed Lamb Shoulder (GF)

## Butternut Squash Wellington (V) (Vg) (GF)

Butternut squash stuffed with a plant-based stuffing, fresh orange, nutmeg, cranberry and kale.

## Vegetables

Pigs in Blankets | Cranberry & Apple Stuffing

Duck Fat Sea Salt & Rosemary Roast Potatoes (GF)

Buttered Creamy Mashed Potato (GF)

Roasted Lemon and Thyme Rainbow Chantannay Carrots (GF)

Mulled Wine Spiced Red Cabbage (GF)

Crispy Pancetta Chestnut Roasted Sprouts (GF)

Broccoli, Leek and Cauliflower Cheese

Honey Glazed Orange Roasted Parsnips (GF)

Rich Red Wine Gravy (GF) | Homemade Yorkshire Puddings

## Accompaniments

Cornish Warm Spiced Apple Sauce

Slow Gin, Cranberry & Orange Sauce

Sour Dough Buttered Bread Sauce

# Dessert

## Christmas Pudding Tart

A sweet pastry case filled with a black cherry compote, Christmas pudding and topped with a marzipan lid, served with brandy sauce (VG)

## Chocolate Orange Oyster

A large chocolate swirl meringue oyster, filled with a chocolate orange mousse and fresh cream. Covered in a boozy chocolate sauce and homemade praline pieces (GF)

## Espresso Martini Chocolate Tiramisu

Boozy hazelnut brownie topped with a coffee tiramisu, toasted hazelnuts and finished with an espresso martini chocolate sauce

## Black Cherry & Almond Burnt Tart

A buttery almond frangipan tart, swirled with black cherries, all in a crispy caramelised tart with a caramelised burnt top for a touch of smoky depth, finished with black cherry ice cream

## White Chocolate Christmas Cheesecake

White chocolate biscuit base with a sweet cream cheese and orange liquer filling, topped with meringue pieces, Turkish delight and chocolate candy pieces, finished with a rhubarb dairy icecream (GF)

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