

GENGELL's

Christmas 2026

2 courses per head £42 / 3 courses per head £50

Starter *(please choose one)*

Enoki & sage tempura fritters, brussel sprout kimchi, sesame dressing (ve)

Mackerel pate, rye toast, pickled cucumber & horseradish

Maple syrup baked goat cheese & crudités

Crispy pork belly & baked green apple sauce

The Mains Platter

Dry-aged beef topside, served pink

Roast turkey & preserved lemon gremolata

Fully cased sage & mushroom pie, tempura Shimeiji (ve)

*No need for choices! All served up as a family style platter along side all the trimmings: confit garlic roast potato
black treacle & thyme roasted carrot, buttered greens, herby Yorkshire pudding and gravy.*

Large Sharing Sides

Giant pigs in a blanket pinwheel, hot honey mustard +£20

Cauliflower cheese, aged Gruyère & sage pangrattato +£25

Miso glazed parsnips & crispy chilli brussel sprouts (ve) £15

Sage & onion stuffing balls, cranberry sauce +£15

Big Puds *for sharing*

Baileys tiramisu

Apple & Amarena cherry crumble, homemade custard

Boozy chocolate orange mousse (ve)

Pick one

