

CHRISTMAS DAY

A glass of Prosecco on arrival

STARTERS

Roast celeriac soup,
toasted chestnuts and seeds,
sourdough toast (v)

Juniper crusted
Hampshire venison carpaccio,
venison croquettes, figs, walnuts,
crème fraîche

Scottish langoustine and
Devon crab cocktail, samphire,
Bloody Mary sauce

Wild mushroom,
chestnut and chicory tart, walnuts,
lemon, parsley (vg)

Duck, orange, pistachio and
tarragon rillettes, quince jelly,
winter pickles, sourdough toast

Jude's lemon sorbet to follow

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Crown of English Rose turkey,
honey glazed gammon, seared
goose breast, pigs in blankets,
bread sauce, Brussel tops
and chestnuts

Celeriac, spinach,
leek and Sussex Charmer gratin,
butternut squash purée, Jerusalem
artichokes, Brussel tops, rosemary
roast potatoes (v)

Roast Scottish salmon,
creamed celeriac, fennel,
leeks, gremolata

Roast Creedy Carver
duck breast, duck leg croquette,
butternut squash purée, chicory,
cherries, brandy

Slow cooked beef, star anise
and parsnip suet pie, crushed
winter roots, Brussel tops

PUDDINGS

Christmas pudding, spiced syrup,
brandy butter ice cream

Vegan chocolate brownie,
dairy free yogurt, cranberries,
hazelnuts, walnuts

Apple and quince crumble,
custard

Spiced winter fruit Bakewell,
clotted cream

Blue Monday cheese, quince jelly,
celery, seeded crackers

Coffee and mince pie to finish

Adult £75 Child £40

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. 

A discretionary 12.5% service charge will be added to your bill.



The Weyside, Millbrook, Guildford, GU1 3XJ | 01483 568024 | weyside@youngs.co.uk

THEWEYSIDE.CO.UK

 the-weyside-guildford  @weyside  @theweysideguildford