CHRISTMAS MENU 2026

Mariners Hotel and Bistro
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At The Mariners we know how to make Christmas celebrations extra special. Relax in our festive dining room and enjoy your favourite food, freshly prepared by Lisa. Our team will look after you during your meal to help you enjoy your pre-Christmas celebrations. Please feel free to wear a Christmas jumper, it's never too early!

Starters

Tomato and Basil Soup served with a crusty roll and butter V

Fish Pie Bites served with a salad garnish and sweet chilli sauce GF

Prawn Cocktail served on a bed of fresh salad, marie rose sauce and fresh granary bread V

Goats Cheese and fig filo parcels served with a salad garnish and sweet chilli sauce V

Main Courses

Traditional Roast Turkey served with roasted potatoes, yorkshire pudding, piggy in blanket, sage and onion stuffing ball, seasonal vegetables, braised red cabbage and rich gravy

Homemade Slow-cooked Beef Casserole served with roasted potatoes, yorkshire pudding, seasonal vegetables and braised red cabbage

Vegetarian/Vegan Nut Roast served with new potatoes, seasonable vegetables, braised red cabbage and vegetarian/vegan gravy V

Homemade Fish Pie served with fresh salad and homemade tartare sauce GF

Desserts

Traditional Christmas Pudding served with brandy sauce, cream or ice cream

Cheesecake (flavour to be confirmed)

Lemon Meringue Pie GF

Cheese and biscuits served with pickles and grapes

Followed by Coffee and Mints

2 Courses £30.00 3 Courses £36.00

Prices include VAT at the current rate.
All our food is prepared in a kitchen where cross contamination may occur and our menu doesn't include all ingredients.

£10 non-refundable deposit required per person

Full allergen information is available upon request.

V is made with vegetarian ingredients

GF is gluten free