

The Codrington Arms

Christmas
Menu
2025

❄️ Starters ❄️

PRAWN & CRAYFISH COCKTAIL

Juicy prawns and crayfish with brandy-spiked seafood sauce, served with buttered brown bread. (gfo)

DUCK & ORANGE PARFAIT

Smooth duck parfait with zesty orange, paired with spiced plum chutney and toasted ciabatta.

PORT & STILTON MUSHROOMS

Creamy mushrooms with garlic, stilton and port, served with fragrant rosemary focaccia. (v, veo)

BRIE & CRANBERRY FILO PARCELS

Crispy filo parcels with creamy brie and tangy cranberry, served warm with rocket and balsamic. (v)

❄️ Desserts ❄️

CHOCOLATE ORANGE MOUSSE

Silky orange mousse, topped with crunchy gingerbread crumb and whipped cream.

TRADITIONAL CHRISTMAS PUDDING

Rich, brandy-coated Christmas pudding, served with creamy vanilla custard.

BAILEYS CHEESECAKE

Creamy Baileys cheesecake with a buttery base, drizzled with Baileys caramel sauce.

FESTIVE PAVLOVA

Crisp meringue topped with whipped cream and vibrant winter fruits, dusted with icing sugar. (gfo)

❄️ Mains ❄️

SLOW-COOKED TURKEY

Succulent turkey with roast potatoes, pigs in blankets, sausage meat & apricot stuffing and rich gravy. (gfo, dfo)

BEETROOT & BUTTERNUT SQUASH WELLINGTON (V)

Squash, beetroot and balsamic chutney wrapped in a golden baked pastry lattice. Served with roast potatoes, sage & onion stuffing and rich gravy. (v, veo)

BRAISED BEEF SHORT RIB

Tender beef short rib in a maple and bourbon glaze, served with horseradish mash. (gfo)

DUCK & CHERRY PIE

Rich duck with a cherry-port sauce, wrapped in buttery pastry. Served with maple-glazed sweet potatoes.

HERB-CRUSTED SALMON

Herb-crusted salmon fillet with velvety hollandaise and chive-buttered crushed potatoes.

(All served with seasonal vegetables.)

❄️ Sides ❄️

CAULIFLOWER CHEESE & LEEK BAKE (v, gf)
£4.95

MAPLE-GLAZED PIGS IN BLANKETS (gf)
£4.75

BRAISED RED CABBAGE (v, gf) £3.50

SKIN-ON FRIES (v, gf) £3.50

BEER-BATTERED ONION RINGS (v) £3.50

2 COURSES £29.95

3 COURSES £36.95

v - vegetarian

veo - vegan option available

gf - gluten-free

gfo - gluten-free option available

dfo - dairy-free option available

❄️ Express Festive Lunch ❄️

Want something lighter and quicker than the full feasting experience?

Join us Tuesday-Thursday 12-2pm for a traditional Roast Christmas Dinner followed by coffee and warm mince pies. Just **£19.95pp** (gfo, veo)

Only available for groups of up to 10 people

The Codrington Arms

❄ Christmas Afternoon Tea ❄

£23.99pp



Warm homemade sausage rolls
Maple-glazed pigs in blankets
Turkey & cranberry brioche rolls
Mini mince pies
Clementine posset
Baileys cheesecake pots
Scone, jam & clotted cream



Unfortunately we are unable to cater to specific dietary requirements for our afternoon tea.

❄ Terms & Conditions ❄

Thank you for choosing The Codrington Arms to celebrate the festive season! To ensure a smooth and enjoyable experience, please review our Christmas Booking Terms and Conditions.

- Your Christmas booking will be confirmed once we receive your confirmation and deposit of **£5pp** per person. Please note deposits are refundable up to 28 days before your booking date, non refundable after that.
- Any no shows on the day of the booking will be charged in full.
- Please note menus can not be mixed between groups
- We require a full pre-order for all bookings with names and any dietary requirements at least one week before your booking (excludes express lunch and afternoon teas).

ALLERGENS

Please advise a member of our team if you have any specific dietary requirements, including intolerances and allergies **prior to your booking**. Our staff will advise you on alternative/changeable dishes where possible. However, while we do our best to avoid cross-contamination, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk. Please check our website for a full list of allergens.