

THE
BROADFIELD
· ALE HOUSE ·
EST. 1896

Christmas Day 2026

~ £95 ~

Starters

Roast butternut squash soup VGO, GEO
with sundried tomato pesto and a milk roll

Jumbo prawn cocktail GF
with smoked salmon and caviar

Pâté de campagne GEO
with Pedro Ximénez bacon jam and crusty baguette

Truffled wild mushroom crostone VGO
with ricotta and rocket

Mains

All roasts are served with ruby port braised red cabbage, roasted heritage carrots & parsnips, pancetta & chestnut roast sprouts, creamy mash, duck fat roasties, and a Yorkshire pudding VGO, GEO

Bacon-wrapped turkey roulade GF
stuffed with chestnut, pork & cranberry stuffing, served with pigs in blankets

Roast dry-aged sirloin of Yorkshire beef GEO
with oxtail marmalade and rich Guinness gravy

Vegan "haggis" Wellington VG, GEO
with a creamy malt whisky & pink peppercorn sauce

Herb-crusted cod loin GF
with potato & fennel gratin, asparagus, and chive beurre blanc

Desserts

Sherry trifle

Pedro Ximénez-soaked almond sponge, raspberry jelly, and tonka bean custard, topped with Chantilly cream

Christmas pudding VGO, GF
with XO brandy butter and crème anglaise

Belgian triple chocolate brownie VGO, GF
with amaretto biscuits and bourbon vanilla bean ice cream

Trio of British cheeses GEO
with traditional accompaniments



All allergens

If you have a question, food allergy or intolerance, please let us know before ordering. Full allergen information is available on request or via the QR code. V Vegetarian, VO Vegetarian option available, VG Vegan, VGO Vegan option available, GF Gluten free, GEO Gluten free option available.

Christmas Day 2026

~ Kids - £45 ~



Starters

Tomato soup (vgo, gfo)
served with bread & butter

Prawn cocktail (gf)
Tender prawns with cherry tomatoes and a pot of Marie Rose sauce

Mozzarella dippers (v, gf)
Breaded mozzarella dippers served with homemade ketchup

Mains

All roasts are served with ruby port braised red cabbage, roasted heritage carrots & parsnips, pancetta & chestnut roast sprouts, creamy mash, duck fat roasties, and a Yorkshire pudding (vgo, gfo)

Crown of turkey (gfo)
served with pigs in blankets, sage & onion stuffing, and gravy

Roast dry-aged sirloin of Yorkshire beef (gfo)
served with a gravy boat

Vegan "haggis" Wellington (vg, gfo)
served with a creamy sauce

Apple, fennel & chestnut loaf (vg, gf)
served with homemade gravy

Giant fish fingers (gf)
served with chips and peas

Puddings

Jelly & ice cream (gf)
Raspberry jelly, vanilla ice cream, and sprinkles

Chocolate brownie (vg, gf)
served with ice cream and chocolate sauce

Sticky toffee pudding (gf)
served with a jug of custard



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