



HEATHER GLEN COUNTRY HOUSE

AINSTABLE

Christmas Menu

AVAILABLE FROM 21ST NOVEMBER 2025 , TWO COURSES £33, THREE COURSES £38.50
01768 896219, INFO@HEATHERGLEN COUNTRYHOUSE.CO.UK

To Start

Cream of Vegetable Soup

Served with a warm roll

King Prawn Gambas

Cooked with chorizo in a garlic olive oil. Served with dipping bread

Sautéed Garlic Mushrooms

Cooked in a smoked bacon and herb cream sauce

Smoked Salmon Roulade

Topped with prawns and marie rose sauce and served with brown bread

Crispy Breaded Brie

With port, orange and redcurrant sauce

Smooth Liver Pate

Served with Cumberland sauce and a warm crusty roll

Chilled Galia and Cantaloupe Melon

With fresh fruit and champagne sorbet

Panko Breaded Bon Bons

Served with a Drambuie, wholegrain mustard cream sauce

Main Course

Traditional Roast Turkey

Served with Cumberland chipolatas, sage stuffing and cranberry sauce

Roast Topside of Beef

With Yorkshire pudding and creamed horseradish tartlet

Slow Roast Mini Lamb Joint

Served with redcurrant and mint dressing

Roast Duckling

Half a roast duckling served with apricot stuffing and roast gravy

Cod Romesco

Pan fried cod loin set on a blend of roasted red peppers and almonds

Venison Bourguignon Pie

Slow cooked venison, cooked with real ale, smoked bacon & redcurrant gravy with a puff pastry top

Stilton and Mushroom Wellington

A flaky puff pastry filled with sautéed mushrooms and creamy stilton cheese

Sautéed Pork Fillet

Cooked in a mushroom, madeira and cream sauce

Food allergies and intolerances: Before ordering please speak to our staff about your requirements



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S w e e t s

Assiette of Sweets

To include chocolate and orange brownie, sherry trifle
and raspberry and white chocolate cheesecake

Christmas Pudding

With traditional Cumberland rum sauce

Sticky Toffee Pudding

Famous local dish served with ice cream

Local Cheeses

Served with chutney and assorted biscuits

Rhubarb Crème Brûlée

Served with shortbread biscuits