Heather Glen
COUNTRY HOUSE & HOTEL

Heather Glen Christmas Season Menu
Available from Friday November 20th 2026
Two Courses £33.00 Three Courses £38.50

To Start

Cream of Vegetable Soup
Served with a warm roll

Garlic King Prawns
Served in a sun blush tomato and basil oil. Served with dipping bread

Sautéed Garlic Mushrooms
Cooked in a smoked bacon and herb cream sauce

Heather Glen Prawn Cocktail
Topped with 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 lemon sorbet

Sauteed Black Pudding
In an apple and cider 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

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

Fresh Cod Fillet
Pan fried and topped with a lime, chilli and coriander butter

Sautéed Pork Fillet
Cooked in a mushroom, madeira cream sauce

Stilton and Mushroom Wellington
A flaky puffy pastry filled with sauteed mushrooms and creamy stilton sauce

Sweets

Assiette of Sweets
To include Chocolate and Orange Brownie, Baileys Cheesecake
And Vanilla Panna Cotta

Christmas Pudding With traditional Cumberland rum sauce

Sticky Toffee Pudding Famous local dish served with ice cream

Fresh Fruit Meringue Light crispy case filled with cream, fresh fruit & served with ice cream

Local Cheeses Served with chutney and assorted biscuits

Rhubarb Crème Brulee Served with shortbread biscuits

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