Christmas Day

Make this Christmas Day one to remember with an indulgent festive feast at The Cutter Inn. Relax, celebrate & enjoy exceptional food & hospitality while we take care of the rest.

£110 per person

Starters

ROAST DUCK SALAD
Hoisin & plum dressing, Asian salad, roasted sesame & prawn cracker gf

CHICKEN LIVER & SPICED PLUM PATE
served with caramelized onion chutney & toasted sourdough

SALMON GRAVADLAX
Served with lemon & dill creme fraiche & pickles gf

BOOZY PRAWN COCKTAIL
King prawns with brandy cocktail sauce. brown bread & butter gfm

GRILLED MUSHROOMS & ASPARAGUS
Vegan garlic butter, toasted sourdough & crispy kale ve gfm

SEARED SIRLOIN TATAKI
Tamari & ginger dressing & Asian sesame salad gf

Mains

HAND CARVED TURKEY ROAST
Succulent turkey breast served with honey glazed winter vegetables, duck fat roast potatoes, rich gravy, stuffing, pigs in blankets & Yorkshire pudding gfm

SPICED VEGETABLE ROAST
Sweet potato, grilled vegetables, chickpea roast, served with honey glazed winter vegetables & roast potatoes & ve gfm

PAN ROASTED PORK TENDERLOIN
Sage & garlic butter, crushed new potatoes & grilled asparagus gf

PRIME ROAST BEEF
Slow roasted in red wine & herbs, with honey glazed winter vegetables, duck fat roast potatoes, rich gravy, stuffing, pigs in blankets & Yorkshire pudding gfm

HONEY & ORANGE SEA BASS FILLETS
With herby puy lentils, watercress & wholegrain mustard dressing gf

RIBEYE STEAK
Dauphinoise potatoes, tender stem broccoli & garlic & black pepper butter gf

Desserts

CLEMENTINE & PROSECCO TORTE
With vegan vanilla ice cream ve gf

BROWN SUGAR & RUM CHEESECAKE
With mint syrup

CHEESE BOARD
Selection of cheeses, crackers, onion chutney, grapes, apple & celery

STICKY TOFFEE PUDDING
With vanilla ice cream

CLASSIC CHRISTMAS PUDDING
With brandy sauce & vanilla ice cream

TERMS & CONDITIONS

Deposit & Pre-Payment - All bookings require a non-refundable £25 deposit per person within 7 days of booking with full pre payment by 1st of December
Bookings are considered provisional and not confirmed until a deposit payment has been received. Pre-payments are non-refundable but can be transferred to another date as per our cancellation policy
Cancellations - If cancelled before 14th December the full amount can be transferred for use on another date. If cancelled after 14th December a cancellation fee of £25 per person will be charged and the remaining balance can be transferred for use on another date up to 31st March 2027. Cancellation within 48 hours or no shows will be charged the full amount
Please note that we work with fresh produce & occasionally our chefs may have to change menu items if there is any unaviodable supply chain issues during December
Service Charge - All Christmas Day bookings will have a discretionary 12.5% service charge added to the final bill

Christmas Day

Kids Menu

£65 per child

Starters

HOUMOUS
Served with vegetable crudities ve

GARLIC BREAD
Toasted ciabatta with herby garlic butter vg

CHICKEN TENDERS
Breadcrumbed chicken breast served with ketchup dip

CALAMARI RINGS
Panko coated squid rings with garlic mayo

Mains

KIDS ROAST BEEF
Beef rump, with honey glazed winter vegetables, duck fat roast potatoes, rich gravy, stuffing, pigs in blankets & Yorkshire pudding gfm

KIDS ROAST TURKEY
Turkey breast, with honey glazed winter vegetables, duck fat roast potatoes, rich gravy, stuffing, pigs in blankets & Yorkshire pudding gfm

KIDS VEGGIE ROAST
Sweet potato, grilled vegetables, chickpea roast. served with honey winter vegetables, roast potatoes & Yorkshire pudding ve gfm

CHEESEBURGER
Grilled beef burger with melted cheddar cheese, served with skinny fries & garden peas

FISH GOUJONS
Breadcrumbed fish fingers served with tartar sauce, skinny fries & garden peas

Desserts

CHOCOLATE BROWNIE
With vanilla gelato

STICKY TOFFEE PUDDING
With vanilla gelato

BAKED APPLE CRUMBLE
With vanilla gelato