

Christmas Festive Menu



TWO COURSE £33.50
THREE COURSE £41.50

STARTERS

Spiced Butternut Squash Soup, Chestnut Gremolata & Sourdough (VG, GF Option Available)

Crab & Trout Croquette, Provence Creamy Sauce, Pancetta & Herb Oil

Pressed Beef Brisket, Oriental Slaw & Chimichurri

Ham Hock, Pickled Carrot & Mustard Terrine, Smoked Apple Chutney, Celeriac Remoulade & Brioche (GF Option Available)

Beetroot & Goat Cheese Tart, Waldorf Salad, Caramelised Onion Chutney & Walnuts (V)

MAINS

Roast Turkey Breast, Swede & Carrots, Brussels Sprouts, Red Cabbage, Roast Potatoes, Pigs in Blankets & Red Wine Gravy (GF)

Braised Blade of Beef, Buttery Mashed Potatoes, Sautéed Cavolo Nero, Maple-Roasted Carrot, Roast Shallot & Red Wine Jus (GF)

Pan-Fried Salmon, Jersey Royal Potatoes, Thai Coconut & Lemongrass Cream, Grilled Pak Choi, Smoked Chorizo & Herb Oil (GF)

Grilled Artichoke Hearts & Saffron Risotto, Vine Cherry Tomatoes, Chardonnay Reduction, Asparaguas & Parmigiano (V) (GF)

Stuffed Butternut Squash, Pearl Barley & Herb Mix, Maple-Roasted Carrot, Brussels Sprouts, Red Cabbage, Roast Potatoes & Onion Gravy (VG)

DESSERTS

Seven Stars Christmas Pudding with Brandy Sauce (V) (GF)

Cinnamon & Ginger Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream

Festive Apple & Mulled Berry Crumble with Custard (V)

Vanilla Cheesecake, Forest Berry Coulis & Raspberry Sorbet (VG) (GF)

Cranberry & Hazelnut Chocolate Brownie with Vanilla Ice Cream

Key: V = Vegetarian • VG = Vegan • GF = Gluten Free

£10 DEPOSIT TOWARDS THE BOOKINGS.
SPECIAL OFFER FOR BOOKINGS MADE BEFORE OCTOBER 2026.
GET £20 VOUCHER TO USE TOWARDS THE BOOKING.

T/CS MINIMUM OF 8 PEOPLE DINING AND ADVANCE BOOKING ONLY.

PLEASE LET A MEMBER OF STAFF KNOW DURING BOOKINGS IF YOU HAVE ANY ALLERGIES
& DIETARY REQUIREMENTS.

(Dishes are prepared in busy kitchens containing all ingredients; We cannot guarantee any dish to be totally free from allergens.)





THE SEVEN
STARS

at
MARSH BALDON

CHRISTMAS DAY MENU

1ST SEATING: 12:00 PM - 2:15 PM £ 90

2ND SEATING: 2:30 PM - 4:45 PM £110

NIBBLES

Whipped Goat Cheese, Sundried Tomato, Fried Aubergine, Basil - Crostini

STARTERS TO CHOOSE

Gin-Cured Scottish Salmon (GF)

Flavoured with Lemon & Juniper Berries, Caviar, Pickled Fennel & Creamy Avocado

Celeriac & Roasted Mushroom Soup (v)

Truffle Hazelnut Pesto & Crostini

Pan-Fried King Scallops (GF)

Lobster Bisque, Lime Leaves, Dill Oil, Pink Peppercorn & Micro Parsley

Ox Cheeks & Leek Croquette

Smoked Wood Sauce, Oriental Slaw & Chimichurri

Harissa-Roasted Artichoke Hearts (VG)

Green Hummus, Pomegranate, Smoked Paprika & Pita Bread

MAINS

Scottish Hand-Carved Turkey Breast (GF)

Yorkshire Pudding, Parsnip Purée, Cumberland Pigs in Blankets, Glazed Carrot, Herb Brussels Sprouts, Braised Red Cabbage, Roast Potatoes & Red Wine Gravy

28-Day-Aged Oxfordshire Beef Fillet Steak (GF)

Dauphinoise Potatoes, Caramelised Shallots, Sautéed Wild Mushrooms, Vine Cherry Tomatoes, Tenderstem Broccoli & Red Wine Jus

Pan-Roasted Halibut Supreme (GF)

Jerusalem Artichoke, Orange Segment, Rainbow Chard, Samphire & Champagne Butter Sauce

Pan-Roasted Gressingham Duck Breast

Confit Duck Leg Croquette, Celeriac Purée, Vine Cherry Tomatoes, Girolle Mushrooms, Cavolo Nero & Red Wine Jus

Roasted Vegetable, Wild Mushroom & Mixed Nuts Wellington (VG)

Butternut Squash Purée, Thyme-Roasted New Potatoes, Crispy Kale, Glazed Carrot, Herb Brussels Sprouts & Forest Berry-Infused Gravy

DESSERTS

Classic Christmas Pudding with Brandy Sauce (V) (GF)

Pressed Chocolate Torte with Coconut Whipped Cream (GF)

Bramley Apple & Mulled Berry Crumble with Custard (V)

Rhubarb & Ginger Cheesecake with Raspberry Sorbet (VG)



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1ST SEATING: 12:00 PM - 2:15 PM | 2ND SEATING: 2:30 PM - 4:45 PM

ADULTS £90 | ADULTS £110

KIDS £45 | KIDS £50





THE SEVEN
STARS
at
MARSH BALDON

KIDS CHRISTMAS MENU

STARTERS TO CHOOSE

Celeriac & Roasted Mushroom Soup (VG, GF Option Available)
Truffle Hazelnut Pesto & Crostini

Crispy Chicken Goujons - Served with Garlic Mayonnaise

Cray Fish Cocktail - Baby Gem Lettuce, Cherry Tomatoes

Vine Cherry Tomato & Mozzarella Skewers - Served with Homemade Pesto (V)

MAINS

Hand-Carved Turkey Breast – Yorkshire Pudding, Parsnip Purée Served with Cumberland Pigs-in-Blankets, Glazed Carrots, Herb Brussels Sprouts, Braised Red Cabbage, Roast Potatoes & Gravy

Battered Haddock and Chips – Served with Chips and Garden Peas

Star Cheese Burger – Served with Chips & Salad

Spaghetti Pasta – Rich Tomato Sauce, Olive Oil, Parmesan & herbs (V)

DESSERTS

Classic Xmas Pudding with Custard (V)(GF)

Pressed Chocolate Torte with Coconut Whipped Cream (GF)

Warm Chocolate & Hazelnut Brownie with Vanilla Ice Cream (V)

