

CHRISTMAS DAY LUNCH

Enjoy a truly magical Christmas Day with your family and friends, relax and let us do the hard work so you can unwind and indulge with a delicious 5 course traditional Christmas Day lunch, including crackers and table novelties.

£125 PER PERSON

£65 PER CHILD

(UNDER 12 YEARS OLD)

Lunch served from 12.00pm (confirmed at booking)

Bar Open 11.00am – 4.00pm

(Maximum table size 6 people)

A non-refundable deposit of £25 per person is required at the time of booking, full payment is due by Monday 1st December 2025 and pre orders no later than Monday 1st December 2025.

Should you wish to discuss anything specific with the team or to make a booking please contact them on 01757 288088 or www.thedroversarmsskipwith.com

CHRISTMAS DAY LUNCH MENU

Selection of bite-size British pub classics

Celeriac and white truffle soup with toasted almonds (GF, V, VE)
Prawn, crayfish & queen scallop cocktail with a bloody Mary sauce, crisp baby gem,
celery & warm rosemary focaccia bread (GFA, DF)
Savoury Yorkshire blue cheese cheesecake on an oatcake crumb, tossed rocket,
honey roasted beetroot with balsamic caviar pearls (V)
Baked ham hock, potato, and gruyere cheese pots, black pudding bons, warm
rosemary focaccia (GFA)

Raspberry and sorrel sorbet palette cleanser

Classic Yorkshire farm reared roast Turkey with a chestnut and sausage stuffing,
pigs in blanket, classic rich roast gravy & goose fat roasted potatoes (GFA)
English mustard and rosemary crusted striploin of Aberdeen Angus beef, goose fat
roasted potatoes with a pan roasted red wine sauce, Yorkshire pudding (GFA)
Roasted 8oz lamb rump steak & dauphinoise potatoes (GFA)
Classic salmon wellington with a spinach stuffing, buttered asparagus,
lemon dill cream sauce
Classic chestnut & 3 nut roast in shortcrust pastry, roasted potatoes,
roast herb jus (V, VE)

***All served with braised sprouts, spiced red cabbage, carrot & swede mash,
honey roasted parsnips, wilted greens & cauliflower cheese***

Classic brandy-soaked Christmas pudding, brandy sauce (V, VEA, GFA)
Classic triple layered sherry trifle, toasted almonds (V, GFA)
Dark chocolate tart, clotted cream, caramelised orange compote,
chocolate flakes (V)
Tangy double layered lime and lemon mousse, shortbread fingers (V, GFA)

Yorkshire cheese selection for the table, fig chutney, artisan crackers, celery,
grapes & pickled walnuts

Filter coffee and mints

DIETARY INFORMATION (GF) gluten friendly | (GFA) gluten free available | (V) vegetarian | (VA)
vegetarian available | (VE) Vegan | (DF) Dairy Free