



CHRISTMAS DAY at GILLRAY'S 2026

PER PERSON £145

To Start

Butternut Squash, Chilli and Coconut Soup, Grilled Tiger Prawn, Spring Onion

'H. Forman and Son' Whisky Cured Salmon, Glazed Baby Vegetables, Lime, Pea Puree, Sesame Straw.

Slow Cooked and Pressed Beef Terrine, Bone Marrow, Pickled Shallots, Horseradish Buttered Sour Dough
12 Hour Braised Ox Cheek and Tongue

Beetroot and 'Rosary' Goat Cheese Mille Feuille, Cream Fraiche, Balsamic, Crispy Basil (V)

For Main

Turkey Pig 'N' Blanket, Red Currant and Pecan Stuffing, Goose Fat Roasted Maris Pipers,
Red Wine and Turkey Jus, Sloe Gin Cranberry Sauce, Gillray's Yorkie

Himalayan Salt Chamber Day Dry Aged Sirloin (250g) Goose Fat Roasted Maris Pipers,
Chapel Down Red Wine and Beef Jus, Gillray's Yorkie

Pan Fried Salmon, Warm Baby Potato Salad, Pancetta and Dill Dressing

Spiced Hassel Back Courgette, Butter Bean and Tahini Dip, Roasted Onion, Potato Croutons (Vegan)

Family Style Served Vegetables (Vegan)

Shaved Brussel Sprouts, Saffron, Pistachio
Roasted Parsnips, 'Tiptree' Honey
Apple And Cider Braised Charred Cabbage
Green Beans, Kale, Raisins, Pinenuts
Brown Butter Carrot and Swede Smash

Nearly Finished

Christmas Pudding Fritters, Cinnamon Sugar, Brandy Custard

Chocolate, Caramel and Hazelnut Crunch Dome

Spiced Orange Milk Pudding, Pistachio Praline

South Of England Award Winning Cheese, Grapes, Chutney, Artisan Crackers
Barkham Blue, Lyburn Oak Smoked Cheddar, Whipped Rosary

Finished

Coffee, Mince Pies and Stollen