



BADGERS BARN

Christmas

Day Menu

ADULTS
£69.95

CHILDREN (U12)
£34.95

TO BEGIN

Velvety Leek & Potato Soup

A silky winter classic, delicately flavoured with locally sourced leeks and potatoes.
Served with a toasted crusty baguette. **(V/VG)**

Sautéed Chestnut Mushrooms in White Wine & Garlic Cream

Pan-fried chestnut mushrooms in a luxurious white wine and garlic cream, nestled on toasted sourdough, finished with fresh parsley.

Atlantic Prawn & Smoked Salmon Cocktail

Succulent prawns and oak-smoked salmon elegantly paired with horseradish crème fraîche & pickled cucumber ribbons.



THE MAIN AFFAIR

Lincolnshire Turkey Roulade

Succulent turkey breast filled with Lincolnshire sausage meat stuffing, wrapped in crisp smoked streaky bacon. Served with fluffy mashed Maris Piper potatoes, rosemary & thyme roasted heritage potatoes, seasonal glazed vegetables, roasted parsnips, a giant Yorkshire pudding, and chef's signature rich pan gravy.

Slow-Roasted Topside of Beef

Tender slices of slow-roasted topside beef, served with creamy mashed potatoes, rosemary & thyme roasted potatoes, glazed root vegetables, roasted parsnips, a giant Yorkshire pudding, and finished with a deep, meaty red wine jus.

Wild Mushroom, Brie & Cranberry Wellington Vegetarian

Tender slices of slow-roasted topside beef, served with creamy mashed potatoes, rosemary & thyme roasted potatoes, glazed root vegetables, roasted parsnips, a giant Yorkshire pudding, and topped with a deep, meaty red wine jus.

Lemon & Herb Crusted Salmon Fillet

Pan-seared salmon, topped with a fragrant crust of lemon zest, herbs, and Dijon mustard, baked until golden. Served with buttered baby new potatoes and garlic-infused tenderstem broccoli.

TO FINISH



Traditional Christmas Pudding

An individual steamed pudding, packed with plump fruits and festive spices. Served with thick, creamy custard.

Chocolate Orange Cheesecake

A rich, orange-infused cheesecake on a buttery biscuit base, topped with chocolate orange shavings and a crisp orange tuile. Served with chocolate ice cream.

The Cheeseboard

A curated selection of artisan cheeses, accompanied by savoury chutneys, seedless grapes, and a variety of crisp crackers.



Freshly brewed tea or coffee, served with warm, sweet, and buttery mince pies.

A final festive delight to complete your meal!

GRANGE LEISURE PARK, ALFORD RD, MABLETHORPE, LINCOLNSHIRE, LN12 1NE
TABLE RESERVATIONS PLEASE CALL 01754 872592