

FESTIVE MENU

STARTERS

SOUP OF THE DAY

HOME MADE SOUP SERVED WITH YOUR CHOICE OF BREAD & BUTTER (V) - £7.00

MUSHROOM & CHESTNUT PATE

ROASTED MUSHROOM & CHESTNUT PATE WITH A HINT OF TARRAGON SERVED ON CRISPY SOURDOUGH BREAD WITH TRUFFLE OIL (V) - £9.50

CHICKEN LIVER & BRANDY PATE

HOME MADE CHICKEN LIVER SERVED WITH ONION MARMALADE, APPLE & MELBA TOAST - £11.50

DUCK & WALNUT SALAD

PULLED CONFIT DUCK SERVED WITH WILD ROCKET, ROASTED WALNUTS, SPRING ONION & CHERRY JUS - £12.50

BAKED CAMEMBERT & CRANBERRY

OVEN BAKED CAMEMBERT WITH CRANBERRY SAUCE & GRISINI - £12.95

MAINS

RATATOUILLE & CAULIFLOWER

AUBERGINE, COURGETTES & PEPPERS COOKED IN A FRAGRANT ROASTED TOMATO SAUCE SERVED WITH CAULIFLOWER MASH, SWEET POTATO CRISPS & BASIL EMULSION (V) - £14.95

TURKEY ROULADE

SOUS VIDE TURKEY CROWN SERVED WITH BRUSSELS SPROUTS, NEW POTATOES, PIGS IN BLANKETS & WHITE WINE AND THYME GARLIC SAUCE - £18.95

SALMON

BEAUTIFUL SCOTTISH SALMON GRILLED AND SERVED WITH PARSLEY BUTTER, NEW POTATOES, PAN FRIED ASPARAGUS & TRUFFLE HOLLANDAISE - £19.95

THE 17 HOUR BEEF

LOCAL BEEF TOPSIDE SOUS VIDE FOR 17 HOURS UNTIL BUTTER SOFT, SERVED WITH BRUSSELS SPROUTS, NEW POTATOES, PIGS IN BLANKETS & GRAVY - £21.50

DESSERTS

BAILEYS CRÈME BRÛLÉE

CLASSIC CRÈME BRÛLÉE INFUSED WITH BAILEYS AND SERVED WITH FRESH BERRIES -- £8.95

CHERRIES & CHOCOLATE

BELGIAN CHOCOLATE MOUSSE SERVED WITH VANILLA SHORTBREAD & CHERRY COMPOTE -- £8.95

SPICED CRUMBLE

APPLE & RHUBARB CRUMBLE WITH A HINT OF CINNAMON SERVED WITH CUSTARD OR BRANDY SAUCE - £8.95

CHEESE & PRESERVE BOARD

LOCALLY SOURCED CHEESES, HOME MADE PRESERVES, NUTS & MELBA TOAST (V) - £13.50

*Gluten free options available on request.
(V) vegetarian option available (V) vegan option available.
Please inform staff of any allergies or intolerances.*

BOXING DAY BRUNCH

FESTIVE CROQUE MONSIEUR

SLICED HONEY GLAZED HAM, RICH MANX MATURED CHEDDAR, PARMESAN AND A CREAMY BECHAMEL SAUCE, SERVED ON YOUR BREAD OF CHOICE. PAN FRIED, THEN OVEN BAKED £12.50

CLASSIC BENEDICTS

TWO POACHED EGGS ON YOUR CHOICE OF TOAST, HOME MADE HOLLANDAISE, CHORIZO OIL & CHIVES
£11.50

+ BACON/HAM £13.50 + SMOKED SALMON £14.95



PANCAKES

BERRIES & CREAM (V) £11.50
CHOCOLATE & HONEYCOMB (V) £11.50
BACON & MAPLE SYRUP £12.50



TURKISH EGGS

THREE SOFT POACHED EGGS SERVED WITH A GARLIC AND DILL INFUSED GREEK YOGURT, CRISPY CHILLI OIL, WHIPPED FETA & SPRING ONION DRIZZLED WITH A HONEY & SOYA REDUCTION.
YOUR CHOICE OF TOAST ON THE SIDE (V) - £14.50



STUFFED CROISSANTS / BAGELS

HAM & CHEESE - £8.50
BUFFALO MOZZARELLA CHEESE, BASIL PESTO & SUN DRIED TOMATOES (V) - £11.50
SMOKED SALMON, CREAM CHEESE & DEEP FRIED CAPERS - £12.50



THE SUNSET BURGER

CHOOSE A 7OZ PURE BEEF PATTY, BEYOND (VE) OR A BUTTERMILK MARINATED CHICKEN BREAST GRILLED TO PERFECTION AND SERVED ON A CHALLAH BUN WITH HOME MADE RELISH, LETTUCE, TOMATO AND A PORTION OF HAND CUT CHIPS - £18.50 + CHEESE £1.50 + BACON - £2.00

DESSERTS

BAILEYS CRÈME BRÛLÉE

CLASSIC CRÈME BRÛLÉE INFUSED WITH BAILEYS AND SERVED WITH FRESH BERRIES - £8.95

CHERRIES & CHOCOLATE

BELGIAN CHOCOLATE MOUSSE SERVED WITH VANILLA SHORTBREAD & CHERRY COMPOTE - £8.95

SPICED CRUMBLE

APPLE & RHUBARB CRUMBLE WITH A HINT OF CINNAMON SERVED WITH CUSTARD OR BRANDY SAUCE - £8.95

CHEESE & PRESERVE BOARD

LOCALLY SOURCED CHEESES, HOME MADE PRESERVES, NUTS & MELBA TOAST (V) - £13.50

Gluten free options available on request.

(V) vegetarian option available (VE) vegan option available.

Please inform the staff of any allergies or intolerances.

CHRISTMAS DAY

MENU

Adults £95
Children (under 12) £40

WELCOME DRINK

KIR ROYALE

AMUSE BOUCHE

CRISPY DUCK CROQUETTE WITH A PORT JUS

STARTERS

CULLIN SKINK

CREAMY POTATO SOUP WITH SMOKED HADDOCK SERVED WITH CRUSTY BREAD



ROAST PEPPER & TOMATO SOUP

RICH ROASTED PEPPER AND TOMATO SOUP SERVED WITH CRÈME FRAICHE,
BALSAMIC REDUCTION & CRUSTY BREAD (V)



SMOKED SALMON TERRINE

SMOKED SALMON TERRINE WITH DEEP FRIED CAPERS, MELBA TOAST AND DILL
GARLIC EMULSION

MAINS

LEMON & THYME ROASTED TURKEY

ROAST JOINT OF SIRLOIN

GARLIC & ROSEMARY LEG OF LAMB

HONEY MUSTARD GLAZED HAM

CONFIT DUCK LEGS

ROASTED CAULIFLOWER STEAK (V)

ALL SERVED WITH A CHOICE OF DUCK FAT & MAPLE ROAST POTATOES, HONEY & THYME ROAST
CARROTS & PARSNIPS, SPRING GREEN VEGETABLES, SAGE & CRANBERRY PORK STUFFING, PIGS IN
BLANKETS, CAULIFLOWER CHEESE, YORKSHIRE PUDDING, BRUSSELS SPROUTS AND GRAVY

PALATE CLEANSER

LEMON, LIME & MINT GRANITA



DESSERTS

TRADITIONAL CHRISTMAS PUDDING

SERVED WITH BRANDY SAUCE

PISTACHIO & CHOCOLATE

BELGIAN CHOCOLATE MOUSSE SERVED WITH PISTACHIO SHORTBREAD & CHERRY COMPOTE

STICKY TOFFEE PUDDING

THE CLASSIC SERVED WITH BUTTERSCOTCH SAUCE AND VANILLA ICE
CREAM

CHEESE & MINCE PIES

LOCALLY SOURCED CHEESES, MINCE PIES, HOME MADE PRESERVES, NUTS &
MELBA TOAST (V)

*Gluten free options available on request.
(V) vegetarian option available (VE) vegan option available.
Please inform the staff of any allergies or intolerances.*

Christmas Day Bookings at Sunset Lakes

We can't wait to welcome you for a truly special Christmas Day at Sunset Lakes. To help us make everything seamless and festive, please note the following booking details.



Booking & Deposits

A completed pre-order form and deposit are required for all bookings.

To reserve your table, please email hello@sunsetlakes.im

A £25 per person non-refundable deposit confirms your booking and will be deducted from your final bill. Deposits paid by Bank Transfer to:

Woodland Waters Catering & Events Ltd

Sort Code: 23-11-20 Account: 39282957

Ref: NAME - PARTY SIZE - CHRISTMAS DAY



Christmas Day Menu 2026

Advance bookings only. Adults -£95 Children (under 12) £40

Availability & Sittings

Each sitting lasts 2hrs 30 minutes with two sittings available: 12pm and 3pm

Allergy Information

GF - gluten-free DF - dairy-free VE - vegan V - Vegetarian

We cannot guarantee the absence of nuts, gluten or dairy

Cancellation Policy

Please note that deposits are non-refundable if you cancel your booking.

Should your party size decrease, deposits for the reduced number of guests remain non-refundable. If you fail to attend without providing a minimum 48 hours' notice, the full menu price will be charged. Deposits will be deducted from your final invoice.

Service Charge

A 10% discretionary service charge is added to all bookings.

All tips are divided out amongst the team.