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 opiton 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 CRÉME 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: 23-01-20 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.