

THE RAYLEIGH ARMS

# CHRISTMAS

26TH NOVEMBER TO 23RD DECEMBER 2025

## Starters

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### Roasted Butternut Squash Soup

Served with a warm baked roll, butternut crisp, creme freiche & pumpkin seeds.  
(Vegan Available)

### Stuffed Mushrooms

Served with bacon & matured cheddar on a bed of rocket with parmesan and sun-dried tomatoes  
(vegan alternative available)

### Prawn, Crab & Crayfish Cocktail

Served on a bed of iceberg lettuce, cucumber, tomato in a marie rose sauce served  
with melba toast

### Scallops & King Prawn

Served with a mornay sauce & a rosemary panko crumb

### Ham Hock Terrine

Served with toasted sourdough & a homemade pineapple pickle relish

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## Mains

### Roast Turkey

Served with chestnut stuffing, pigs in blankets, roasted potatoes, honey roasted parsnips & carrots  
with seasonal greens and braised red cabbage.

### Vegan Wellington

Served with maple carrots & parsnips, seasonal greens, roast potatoes, vegan pigs in blankets, chestnut  
stuffing and braised red cabbage.

### Venison Casserole

With shallots, mushroom & carrots served with spinach mash & tenderstem broccoli

### Scallop & King Prawn

Served with mornay sauce, rosemary panko crumb & fries

### Pork Belly

Served on a bed of braised red cabbage, fondant potatoes, buttered greens & cider gravy

## Dessert

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### Christmas Sticky Toffee Pudding

With spiced rum & raisin, served with ice cream or custard

### Christmas Pudding

Served with brandy sauce or custard

### Bailey's Cheesecake

Served with vanilla ice cream

### Strawberry & Lemon Posset

Served with a ginger snap

### Christmas Spice Crumble

Mince pie & apple filling served with custard or ice cream

### Cheeseboard (£5 Supplement)

Served with a selection of cheeses, crackers, grapes and  
chutney

Vegan Desserts Available

2 COURSES £29.95 | 3 COURSES £35.95

AVAILABLE WEDNESDAY TO SATURDAY | ONE BILL PER TABLE | PRE-ORDER ONLY |  
£10 PER HEAD DEPOSIT WHEN BOOKING

# CHRISTMAS PRE-ORDER FORM

**The christmas menu is available for pre-orders only. From the 26th November to 23rd December. A £10 per head non refundable deposit is required upon booking your table, please call us on 01245 233444 to reserve your table. Please return this form no later than 7 days prior to your booking with us to [tyler@therayleigharms.co.uk](mailto:tyler@therayleigharms.co.uk). Please note we can only have one bill per table & we reserve the right to change the menu without notice.**

Name of booker

## Email Address

**Contact No.**

No. of guests

### Time of booking

Date of booking    /    /

### Any Allergies

**If yes, please specify name of guest & list allergies**

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**YES**

**NO**

**Please note: All dishes are prepared in a kitchen that handles allergens. While we take every care in preparing your food, We cannot guarantee any item is completely free from cross-contamination.**

## STARTERS

## MAINS

## DESSERTS

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**RETURN TO TYLER@THERAYLEIGHARMS.CO.UK**