Christmas 2026
At The Turtley Corn Mill

Starters

French onion soup topped with a Gruyère crouton
Shredded duck bao bun with a hoisin sauce
Mushrooms in a creamy garlic sauce on toasted brioche
Smoked salmon tartare served on a crusty crouton

Main Courses

Local free-range turkey, roast potatoes and traditional trimmings with seasonal vegetables

Monkfish and king prawn coconut curry with pilau rice and naan

Vegetable and chickpea coconut curry with pilau rice and naan

Fish pie with smoked haddock, salmon and prawns topped with cheesy mash and served with garden peas

Slow braised beef rump, Yorkshire pudding, roast potatoes, horseradish cream, seasonal vegetables and a red wine gravy

Braised cabbage stuffed with vegetables and legumes, in a roasted vegetable broth with sautéed mushrooms

Desserts

Christmas berry crumble cheesecake
Chef Verity's, Christmas pudding with brandy custard
Vanilla crème brûlée with almond puff pastry sticks
Cranachan vanilla pavlova – 12-year-old Glenkinchie cream, raspberries and heather honey toasted oats

£45.00 per person 3 courses or £37.00 for 2 courses

For bookings or queries telephone 01364 646100 or email eat@turtleycornmill.com

Christmas 2026
At The Turtley Corn Mill
Gluten Free Menu

Starters

French onion soup with gluten free bread
Shredded hoisin duck salad with cucumber and spring onion
Mushrooms in a creamy garlic sauce on toasted gluten free bread
Smoked salmon tartare served on a crusty crouton

Main Courses

Local free-range turkey, roast potatoes and traditional trimmings with seasonal vegetables

Monkfish and king prawn coconut curry with pilau rice

Vegetable and chickpea coconut curry with pilau rice

Fish pie with smoked haddock, salmon and prawns topped with cheesy mash and served with garden peas

Slow braised beef rump, roast potatoes, horseradish cream, seasonal vegetables and a red wine gravy

Braised cabbage stuffed with vegetables and legumes, in a roasted vegetable broth with sautéed mushrooms

Desserts

Vanilla crème brûlée

Cranachan vanilla pavlova – 12-year-old Glenkinchie cream, raspberries and heather honey toasted oats

£45.00 per person 3 courses or £37.00 for 2 courses

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