



THE STACKPOLE INN

Christmas Day lunch 2026



Welcome!



Selection of canapes on arrival

To start

Roast celeriac soup, Granny Smith apple and toasted hazelnut

Potted smoked mackerel, horseradish, warm soda bread

Glazed duck and potato terrine, crispy skin and pickles

Main course

Roast Welsh Turkey with all the trimmings

Baked fillet of halibut, caramelised cauliflower, caviar and dill sauce

Slow braised featherblade of beef, marrowbone and onion crust, creamed potato, bourguignon sauce

Butternut squash and mushroom wellington, creamed potato, roasted root veg and a red wine jus

To Finish

Allisons traditional homemade Christmas pudding with brandy butter and vanilla anglaise

Dark chocolate and praline tart, milk ice cream

Mulled pear, almond cake, red wine sorbet

Duo of Welsh cheeses served with fig jam and biscuits

Followed by coffee and homemade sweet treats



£155 per person

Welcome to our traditional Christmas at the Stackpole Inn for 2026

Our head chef Duncan has put together a menu of traditional Christmas Fayre using the best of local ingredients, wherever possible.

All dishes are prepared and cooked in house by our team of talented and dedicated chef's

The restaurant is filling up quickly so please fill in the booking sheet below, enclose your deposit, and return asap to secure your booking.

We look forward to welcoming you all to The Inn during this festive season

Many thanks

Gary and Rebecca Evans

Name _____

Address _____

Tel _____

Email _____

No of people in party _____ **time requested** _____

Please note that a deposit is required at time of booking

Deposit amount attached _____

£20 per person for Christmas Day

Christmas day menu choices must be in by Monday 7th December

