

Festive Menu 2026



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THE ILCHESTER ARMS HOTEL
RESTAURANT | BAR | ACCOMMODATION

Starters

Lightly Curried Parsnip Soup ● ●

topped with an onion bhaji accompanied by freshly baked nann bread

Grilled Goats Cheese crostini ● ● ●

marinated beetroot and rocket salad

Roast Pigeon Breast ●

wild mushrooms on a bed of crisp leaves bound with a madeira vinaigrette

Tartare of Smoked Salmon and King Prawns ●

cucumber and dill, avocado sauce, griddled sourdough

Mains

Traditional Roast Turkey ● ●

with chestnut stuffing, bacon and chipolata roll

Seared Venison Haunch Steak ●

over braised red cabbage, red currant and port wine Jus

Baked Fillet of Cod ●

topped with a parmesan and herb crust, roast heritage tomato sauce,
crushed new basil new potatoes

Breast of Duck ●

roast butternut squash, sour cherry sauce

Baked Wild Mushroom and Parmesan Pithivier ●

white wine and tarragon cream

ACCOMMODATION

ALL MAINS SERVED WITH ROAST POTATOES AND SEASONAL VEGETABLES

Desserts

Traditional Christmas Pudding ●

with lashings of rum sauce

Baked White Chocolate and Biscoff Cheesecake

with chocolate sauce and Biscoff ice cream

Pavlova Topped With Lemon Curd ●

whipped cream and berries

Christmas Spiced Sticky Toffee Pudding

Jack Daniels Toffee Sauce and vanilla ice cream

Selection of West Country Cheese and Biscuits ● ● ●

Served with Homemade chutney

2 courses = £40.00

3 courses = £45.00

COLOUR KEY

● GLUTEN FREE ● CAN BE MADE GLUTEN FREE ● MAY CONTAIN NUTS ● CAN BE MADE VEGAN ● VEGETARIAN

Booking Information

Thank you for choosing to have your Christmas celebration with us.
All tables will include festive features such as Christmas crackers and decorations to make your meal extra special!

Our Christmas Fayre menu is available from the 21st November until lunch service only on the 24th December

Our usual service times are;

Lunch 12.00 – 2.30pm

Dinner 6.30 – 8.30pm

" Should you prefer a different time we will do our best to fulfil your request "

DEPOSIT INFORMATION

ACCOMMODATION

- We require a **non refundable** deposit of £10 per person which must be paid when booking, this will be deducted from the final bill.
- If a party member cancels on the day of the booking they will need to pay in full.
- If you wish to pay your deposit via BACS, please reference with lead name and date of the booking, for example: SMITH121225
Ilchester Arms
Sort code: 51-50-14
Account number: 67001068

Please complete the booking form and return to us at least ONE week before your booked meal at christmas@ilchesterarms.com

Booking form

Please call us on 01935 840220 to book your table/function and then fill in and return this form to us to christmas@ilchesterarms.com
Thank you

Booking Name:.....

Telephone Number:.....

Email Address:.....

Arrival Time:.....

Meal Time:.....

Deposit Paid:.....

Date of meal.....



NAME	STARTER	MAIN	DESSERT	NOTES	PAID

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Allergy Menu

MENU ITEM	Celery	Eggs	Fish	Cereals containing gluten	Lupin	Milk	Mustard	Nuts	Sesame seeds	Soya	Sulphur dioxide
STARTERS											
SOUP				+							
GOATS CHEESE CROSTINI				+							
PIGEON BREAST				+							
SMOKED SALMON				+							
MAINS											
ROAST TURKEY				+							
VENISON											
FILLET OF COD				+							
BREAST OF DUCK											
MUSHROOM PITHIVIER											
DESSERTS											
CHRISTMAS PUDDING											
CHEESECAKE											
PAVLOVA											
STICKY TOFFEE PUDDING											
CHEESE AND BISCUITS				+							



CAN ALTER DISH TO SUIT YOUR DIETARY REQUIREMENTS

All our dishes are made to order so we can alter dishes to suit dietary requirements please just ask

- We keep a stock of gluten free alternatives including bread, gravy and biscuits.
- We can offer milk alternatives where required.
- Our gravy is gluten free.
- Vegan cheese alternatives can be provided.
- Gluten Free and Vegan Desserts Must be Pre ordered and stated on the form.

CAN NOT ALTER DISH TO SUIT YOUR DIETARY REQUIREMENTS