

The Three Kings Haddenham

Festive Menu 2026

Available From
1st Dec to 24th Dec

3 COURSE: £35.50

2 COURSE: £29.50

STARTERS

Chicken Liver & Brandy Pâté (GFA)

A rich and smooth chicken liver pâté infused with brandy, served with red onion marmalade, Melba toast and lightly dressed salad leaves.

Golden Cod Croquettes with Lemon & Dill Aioli (DFA)

Crisp golden cod croquettes served with a tangy lemon & dill aioli and a fresh garden salad.

Scottish Smoked Salmon & Beetroot Roulade (GFA)

Scottish smoked salmon rolled with beetroot, horseradish, cream cheese and fresh chives, served with lightly dressed salad leaves.

Roasted Parsnip & Chestnut Soup (V, VgA, GFA, DFA)

A velvety blend of roasted parsnips and chestnuts, seasoned with aromatic herbs and served with warm crusty bread.

Tomato, Avocado & Mozzarella Salad (V, GFA)

Fresh tomatoes, creamy avocado and mozzarella, served with crisp mixed leaves and finished with a light balsamic dressing.

MAINS

Traditional Roast Turkey (GFA, DFA)

Locally sourced free-range turkey breast, served with chipolatas wrapped in bacon, goose-fat roast potatoes, sage & onion stuffing, seasonal vegetables, homemade gravy, and a Yorkshire pudding.

Roasted Striploin of Beef (GFA, DFA)

Succulent roasted striploin of beef, served with traditional festive trimmings and homemade gravy

Pan-Roasted Lamb Rump (GFA, DFA)

Succulent lamb rump, pan-roasted to medium and served with a fragrant rosemary and red wine jus, accompanied by bacon-wrapped chipolatas, goose-fat roast potatoes, sage & onion stuffing, seasonal vegetables, fluffy Yorkshire pudding.

Slow-Cooked Pork Belly with Crispy Crackling (GFA, DFA)

Succulent pork belly, slow-cooked until tender and topped with crispy crackling, served with bacon-wrapped chipolatas, goose-fat roast potatoes, sage & onion stuffing, seasonal vegetables, homemade gravy, Yorkshire pudding.

Pan-Fried Scottish Salmon Supreme (GFA, DFA)

Fresh Scottish salmon supreme, pan-fried until golden and served on a bed of asparagus with a classic hollandaise sauce, accompanied by traditional festive trimmings.

Roasted Squash & Sweet Potato Tart (V)

A golden pastry tart filled with roasted squash and sweet potato, delicately seasoned with aromatic herbs and served with traditional festive trimmings.

DESSERTS

Traditional Christmas Pudding (V, VgA, GFA, DFA)

A classic festive pudding, served with your choice of rich brandy sauce, fresh cream or vegan custard.

Honeycomb Golden Nugget Cheesecake (V)

Creamy honeycomb cheesecake with golden honeycomb pieces, served with vanilla ice cream and finished with a smooth white chocolate sauce.

Classic Tiramisu (V)

An indulgent Italian-style tiramisu with layers of coffee and creamy filling, finished with a dusting of cocoa and served with fresh berries.

Salted Pistachio Semifreddo

Silky pistachio semifreddo with a delicate hint of sea salt, finished with white chocolate curls and served with fresh strawberries.

Homemade Vegan Apple & Pear Crumble (Vg, DFA, GFA)

A comforting blend of sweet apples and pears baked beneath a golden oat crumble topping, served warm with your choice of vegan vanilla ice cream or refreshing lemon sorbet.

Cheese & Biscuits Board available on request.

Additional vegetarian and vegan options available on request.

DIETARY INFORMATION

Please inform our team of any allergies or dietary requirements when placing your order. Full allergen information is available upon request. While every care is taken in our kitchen, we cannot guarantee that our dishes are completely free from trace allergens. Some fish dishes may contain bones. All meals are freshly cooked to order, so your patience is greatly appreciated. All dishes are subject to availability. A non-refundable £10 deposit per person is required when booking in advance.

DIETARY KEY

V = Vegetarian
Vg = Vegan
VgA = Vegan option available
GF = Gluten-free
GFA = Gluten-free available
DF = Dairy-free
DFA = Dairy-free available

BOOKING FORM

Please hand this form to a member of our staff or post it to us and we'll contact you to confirm your booking. If you'd prefer, you can phone us during normal pub opening hours.

DATE OF PARTY		TIME OF PARTY	
TOTAL IN PARTY		ADULT	
		CHILDREN (UNDER 12)	
ORGANISER			
NAME OF PARTY			
ADDRESS			
POSTCODE		TEL/MOBILE	
EMAIL ADDRESS			

STARTERS (write name of dish)	NUMBER OF ORDERS
MAIN COURSE (write name of dish)	NUMBER OF ORDERS
DESSERTS (write name of dish)	NUMBER OF ORDERS
OTHERS (please specify)	NUMBER OF ORDERS

PLEASE NOTE

Pre-orders are required in advance. Kindly inform us of any allergies or dietary requirements when booking. Full allergen information is available upon request. A **non-refundable deposit of £10 per person** is required to secure your festive booking. Children's price applies to guests under 12.