

The Three Kings Haddenham Christmas Day Menu 2026

Adult: £85.00
Child: £45.00

STARTERS

Traditional Winter Minestrone Soup (V, VgA, DFA)

A hearty blend of winter vegetables gently simmered in a rich tomato broth, served with warm crusty bread & butter.

Beetroot & Goat's Cheese Terrine (V, GFA)

A vibrant terrine of creamy goat's cheese layered with sweet roasted beetroot, accompanied by lightly dressed salad leaves.

Smoked Salmon with Prawn & Avocado Mousse (GFA)

Scottish smoked salmon wrapped around a delicate prawn & avocado mousse, served on a bed of crisp salad leaves and finished with a classic seafood sauce.

Smoked Duck, Pear & Pomegranate Salad (GFA, DFA)

Smoked duck breast with sliced pear and pomegranate seeds, served on a bed of mixed leaves and finished with a honey mustard dressing.

MAINS

Traditional Christmas Day Roast Turkey (GFA, DFA)

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

Individual Beef Wellington

Tender beef fillet wrapped in a rich chicken liver, mushroom, onion & parsley paste, encased in golden, flaky pastry and served with a Burgundy red wine sauce and traditional Christmas trimmings.

Stuffed Saddle of Lamb (GFA, DFA)

Tender saddle of lamb stuffed with spinach, mushroom, sun-dried tomato, apricot and rosemary, served with a rich red wine jus and traditional Christmas trimmings.

Sea Bass, King Prawn & Scallop Trio (GFA, DFA)

Grilled sea bass fillet accompanied by succulent king prawns and seared scallops, finished with a creamy Prosecco & dill sauce and served with traditional Christmas 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 seasonal vegetables, roast potatoes and vegetarian gravy.

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.

Homemade Vegan Apple & Pear Crumble (Vg, DF, GF)

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.

St Clements & Cranberry Cheesecake (V)

A festive citrus cheesecake with orange sponge and orange curd on a crunchy biscuit base, finished with cranberry and white chocolate.

Blackcurrant, Raspberry & Lemon Stack (V)

Delicate layers of blackcurrant, raspberry, white chocolate and zesty lemon on a soft vanilla sponge, finished with lemon curd and a glossy glaze.

Cheese & Biscuits Board (V)

A selection of fine cheeses served with an assortment of biscuits and grapes.

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 £20 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 £20 per person** is required to secure your Christmas Day booking. Children's price applies to guests under 12.