

CHRISTMAS 2025

STARTERS

Spiced parsnip soup (VG) (GFA)

Crispy breaded brie with a cranberry dip (V)

Smoked haddock and creamy leek risotto

Duck and pig rillettes infused with our local Distillers of Surrey gin served with fig and apple chutney and toasted sourdough

MAINS

Roast Norfolk turkey served with goose fat roast potatoes, sage and onion stuffing, bread sauce, pigs in blankets and seasonal vegetables (GFA)

Rich local game and root vegetable casserole, served with creamy mash and seasonal green vegetables

Baked Atlantic hake with a spinach & potato cake served with roasted vine cherry tomatoes and a creamy tarragon sauce (GF)

Roast beetroot and squash Wellington served with vegetarian roast potatoes, seasonal vegetables, braised red cabbage and vegan gravy (VG)

DESSERTS

Traditional Christmas pudding served with brandy butter (V)

Apple and spiced orange crumble served with mandarin sorbet (GF)

Baileys cheesecake with pouring cream (V)

Dark chocolate and sea salt brownie served with vanilla ice cream (V)

Two courses 34.95 / Three courses 40.95

Available from 24th November to 24th December
(Monday to Saturday)

Booking and pre-order required at least one week in advance with a £20 deposit per person



THE SEVEN STARS
RIPLEY



Christmas Day MENU

£89.95

A glass of Champagne (or a soft drink) on arrival
Warm sourdough with lemon and thyme butter for the table

STARTERS

Wild mushroom and walnut soup (VG)
Beetroot Gravlax served with pickled cucumber,
horseradish crème fraîche and toasted sourdough (GFA)
Smoked duck and orange salad (GF)
Red wine poached pear, goats cheese curd and truffle oil (V) (GF)

MAINS

Roast Norfolk turkey served with goose fat roast potatoes, sage and onion stuffing, bread sauce, pigs in blankets and seasonal vegetables (GFA)
Classic beef bourguignon served with garlic mash and French beans
Beetroot and butternut squash Wellington served with roasted new potatoes, seasonal vegetables and vegan gravy (VG)
Whole grilled lemon sole served with sautéed new potatoes, a lemon caper butter and charred kale and leek (GF)

DESSERTS

Traditional Christmas pudding served with brandy butter (V)
Apple, winter berries and cinnamon crumble
served with vanilla ice cream (VGA)(GF)
Chocolate torte with homemade Chantilly cream (V)
Winter berries pavlova (V)(GF)



Christmas Day KIDS MENU

£49.95

STARTERS

Cod goujons
Mozzarella sticks with tomato dip
Pigs in blankets with gravy dip

MAINS

Roast Norfolk turkey served with goose fat roast potatoes, sage and onion stuffing, bread sauce, pigs in blankets and seasonal vegetables (GFA)

Fresh Grimsby haddock fillet in beer batter
served with chunky chips, mushy peas and tartare sauce

Margherita pizza with veggie sticks (V)

DESSERTS

Belgian waffle served with toffee sauce and vanilla ice cream

Farmhouse ice cream palette
(vanilla, chocolate and strawberry) (V)