



The Copper Kettle

CAFÉ & KITCHEN · EXAMPLE TOWN

Christmas Menu

Served Tuesday 1 to Wednesday 24 December 2026 · Lunch daily · Evenings Thursday to Saturday

TWO COURSES £24 · THREE COURSES £29

To start

Roasted parsnip & apple soup V · GF option

Toasted sourdough, whipped sage butter

Chicken liver parfait

Spiced plum chutney, warm brioche

Beetroot-cured salmon GF on request

Horseradish crème fraîche, dill, rye crisp

Whipped goat's cheese V

Candied walnuts, pickled pear, winter leaves

Mains

Roast turkey breast

Pigs in blankets, sage & onion stuffing, roast potatoes, sprouts, proper gravy

Slow-braised beef feather blade GF

Horseradish mash, glazed shallots, red wine jus

Pan-roasted hake GF

Mussel & leek cream, crushed new potatoes, samphire

Chestnut, mushroom & cranberry wellington VG

Roast potatoes, all the trimmings, vegan gravy

To finish

Christmas pudding V

Brandy sauce or vanilla custard

Dark chocolate & orange torte VG · GF

Clementine sorbet

Sticky toffee pudding V

Butterscotch sauce, vanilla ice cream

Local cheeseboard V

Crackers, fig chutney, celery, grapes · £3 supplement



Book on 01632 960 123 or at thecopperkettle.example

Tables of 6 or more: £10 per person deposit, taken when you book. Please tell us about any allergies or dietary needs when you book.

V vegetarian · VG vegan · GF gluten free

Demo design for a fictional café. Name, phone number and website are made up.