

THE  
LANDING  
BIGGIN HILL

CHRISTMAS DAY MENU

*Available at 13:00 on 25<sup>th</sup> December 2025 - pre-booked only*

3-courses

Adult (12yrs+) - £120 per person

Child (Under-12yrs) - £75 per person

*Appetisers*

Honeyed Carrot Soup, Toasted Pumpkin Seeds, Crème Fraiche (V)

King Prawns, Cocktail Sauce, Gem Leaf, Lemon & Dill

Charred Leeks, Romesco, Grilled Sourdough, Olive Oil (VE)

Chicken Apricot & Pancetta Terrine, Pickled Shallot, BBQ Baby Carrot, Winter Jam

*Main Course*

Seared Turkey, Pork & Chestnut Stuffing, Duck Fat Potato, Red Cabbage, Roasted Root Vegetables, Pigs & Port Jus

Seabass, Poached Mussels, Gnocchi, Fennel & White Wine Velouté

Sirloin of Beef, Pressed Potato Terrine, Chicory, Parsnip Crisps & Veal Jus

Roasted Beetroot & Squash Tart, Red Cabbage, Brussel Sprout & Shaved Chestnuts

*Side Dishes & Desserts on next page*





## Sides Dishes for the table

*£5.00pp supplement each*

Duck Fat Roasted Potatoes

Caramelised Root Vegetables

Shaved Brussel Sprouts with Pecan Praline

Cauliflower Cheese

## Desserts

Classic Christmas Pudding, Vanilla Sauce

Dark Chocolate Mousse, Candied Orange, Cucumber & Dill

Tipsy Rhubarb Trifle

Rocky Road Cheesecake, Honeycomb & Blackberries

Alsop & Walker Sussex Cheeses, Poached Pears, Cheese  
Condiment & Fruit Toast (*Supplement @ £5.00 per portion*)

*Our kitchen is run by Air Culinaire Worldwide and each dish is  
handcrafted by their team.*

*Please speak to a member of our team if you require an allergen  
list menu. Whilst every effort has been made for certain dishes  
not to contain nuts, we do not operate a nut free kitchen - some  
products are outsourced which may contain nut derivatives too.*

*Please be advised that a discretionary 12.5% service charge is  
added onto your bill and can be removed upon request.*

*From all of us at The Landing, we wish you and your loved ones  
a very Merry Christmas.*