

THE
LANDING
BIGGIN HILL

CHRISTMAS DAY MENU

Available at 13:00 on 25th December 2025 - pre-booked only

5-courses

Adult (12yrs+) - £120 per person

Child (Under-12yrs) - £75 per person

Amuse Bouche

Selection of Canapés & Warmed Bread, Salted Whipped Butter

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

Sorbet Course

Lemon Sorbet, Compressed Cucumber, Dill, Meringue

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.*