The Copper Kiln
Gastro Pub

at Richmond Park Hotel

FESTIVE MENU

2026

STARTERS

Festive Soup V · GFO **£6.50**
Sourdough, butter

Haggis Bon Bons **£7.50**
Parsnip purée, parsnip crisps, whisky sauce, house pickles

Festive Prawn Cocktail GFO **£7.50**
Marie Rose, gem lettuce, cherry tomatoes, smoked paprika, pepper coulis, sourdough

Garlic Mushroom Bruschetta V · GFO **£7.00**
Sourdough, mushroom, garlic, cream, house pickles

MAIN COURSE

Roast Turkey Crown GFO **£17.50**
Succulent turkey crown, honey roasted festive veggies, roast potatoes, Yorkshire pudding, pigs in blankets, stuffing, festive house gravy

Pan Seared Salmon Fillet GFO **£18.00**
Honey roasted festive veggies, roast potatoes, seasonal greens, lemon caper hollandaise

Balmoral Chicken **£17.00**
Chicken, haggis, bacon, creamy mashed potato, honey roasted festive veggies, whisky sauce

Traditional Steak Pie GFO **£16.50**
Tender chunks of beef cooked in rich gravy, creamy mashed potato, honey roasted festive veggies, puff pastry

Mushroom and Stilton Wellington V **£15.50**
Honey roasted festive veggies, seasonal greens, smoked paprika coulis

Fish and Chips GFO **£16.00**
Chunky chips, tartare sauce, peas, lemon

Three Cheese Macaroni V **£14.00**
Applewood Cheddar, mature Cheddar, mozzarella, side salad, garlic bread. Add pigs in blankets £2

Roast of the Day **£16.50**
Saturday and Sunday only

DESSERTS

Traditional Christmas Pudding VGO · GFO **£7.00**
Choice of brandy sauce (contains alcohol), custard or ice cream

Berry Eton Mess Cheesecake V **£7.00**
Mulled berry compote, whipped cream

Belgian Chocolate Mousse V **£7.00**
Chocolate sponge, Irish cream ganache (contains alcohol)

Selection of Ice Cream **£5.00**

Loaded fries, burgers, pizzas and sides overleaf