



Louis Tea Rooms 2026 Christmas Menu

Served between 1st December – 23rd December
12pm- 3pm Mondays & Tuesdays
12pm-7pm Wednesdays, Thursdays, Fridays & Saturdays

Starters

Homemade Butternut Squash & Red Pepper Soup with a Warm Baguette **(V)(GFA)**
Maple & Bourbon Chicken Thighs on a bed of Salad topped with Spring Onion **(GF)**
King Prawn & Avocado Cocktail served with Brown Bread **(GFA)**
Smoked Haddock & Sweetcorn Chowder with a Warm Baguette **(GFA)**
Chicken Liver & Brandy Pate with Toast & Red Onion Chutney

Mains

Roast Turkey with Homemade Stuffing, Pigs in Blankets & Yorkshire Pudding **(GFA)**
Homemade Vegan Nut Roast with Stuffing, Vegetarian Pigs in Blankets & Yorkshire Pudding **(VEA)**
Braised Beef Steak in a Red Wine & Thyme Gravy **(GF)**
Gammon Hock Glazed with Honey & Mustard served with a Cider Jus **(GF)**

All The Above Served with Roast Potatoes & Seasonal Vegetables

Oven Roasted Pesto Salmon with Dauphinoise Potatoes & Vegetables **(GF)**
Chicken Breast Stuffed with Chestnut & Leek, Wrapped in Smoked Bacon with a Creamy Sherry Sauce, Mashed Potato & Vegetables **(GF)**

Homemade Desserts

Christmas Pudding with Brandy Cream **(GFA)**
Strawberry & White Chocolate Cheesecake with Clotted Cream
Boozy Sticky Toffee Pudding with Ice Cream **(GFA)**
Louis Christmas Blonkie (Blondie, Brownie & Cookie) with Ice Cream
Lemon Posset with a Brandy Snap and Forest Fruit Sauce **(GFA)**

2 Course £29

3 Course £35

**Please Call 01579 389223 To Book Your Table.
£10 Deposit Per Person & Pre-order Required.**

Children's Menu Available On Request (Under 14's Only)