



Festive menu

AVAILABLE DAILY FROM 23/11/2026 - 22/12/2026

Lunch is served from 12pm - 2.30pm

3 Courses £32 **2 Courses** £25

Includes teas, coffee & mince pie

Dinner is served from 6pm - 8pm

3 Courses £39

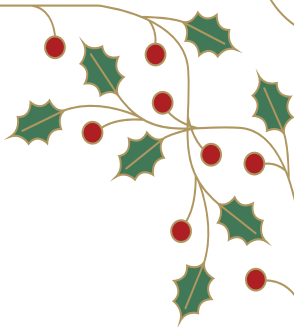
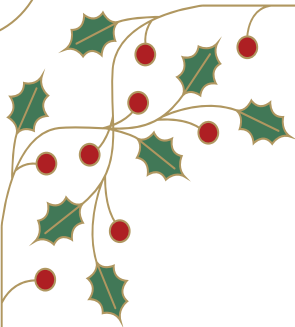
*Includes a welcome sparkling drink, live entertainment,
teas, coffee & mince pie*

TO BOOK

01803 555 121 | info@palacepaignton.com

£5 non-refundable required when making a booking

72 hours food pre-order required for parties up to 10 guests



STARTERS

PRESSED HAM HOCK TERRINE *GF available*

House-made piccalilli, parsley salad & warm toasted brioche

GOLDEN PRAWN & SMOKED HADDOCK FISHCAKE

Lemon aioli & peppery watercress

WHIPPED GOAT'S CHEESE MOUSSE *V, GF*

Thyme-infused honey, roasted heritage beetroot

VELVETY WILD MUSHROOM SOUP *V, GF available*

Truffle oil, fresh thyme & crusty artisan bread

MAINS

TRADITIONAL ROAST TURKEY BREAST *GF available*

Sage & onion stuffing, pigs in blankets, honey-roast parsnips, glazed carrots, brussel sprouts & a rich red wine gravy

SLOW-BRAISED BEEF SHORT RIB *GF*

Creamy mashed potatoes, winter vegetables & a deep merlot jus

BUTTERNUT SQUASH & CHESTNUT WELLINGTON *V*

Rich mushroom duxelles & vegetarian gravy

PAN-FRIED SALMON FILLET *GF*

Champagne beurre blanc, buttered new potatoes & wilted spinach

DESSERTS

TRADITIONAL CHRISTMAS PUDDING *V*

Served warm with brandy sauce

MOLTEN CHOCOLATE FONDANT *V*

Vanilla ice cream

ZESTY CITRUS TART *V*

Soft-set meringue & orange

SILKY VANILLA PANNA COTTA *V*

Seasonal fruit compote

FESTIVE CHEESE BOARD *GF available*

A selection of cheeses with biscuits

ICE CREAM SELECTION *V, GF*

Including vegan and diabetic options

TO FINISH

TEA OR COFFEE

With a warm mince pie

