

ARBOR
RESTAURANT

Around The World Five Course Christmas Tasting Menu

Join us on Friday 28th November 2025 for our Around The World Tasting Evening. The Tasting Menu is £49 per person with the choice of a wine flight of 3 to match for an additional £15 per person; 5 wines to match for an additional £20 per person.

Poland

Beetroot Soup (Barszcz) served with Mushroom Dumplings (Zusak)

In Poland, Christmas eve dinner, Wigilia, is a meat free meal, and usually begins with a vibrant Beetroot Soup served with mushroom Dumplings called Uszka

Japan

KFC Spiced Chicken Thigh, Bread Sauce, Cranberry Puree, Sage and Onion Stuffing Crumb

In Japan, since the 70's it has been tradition for families to visit KFC and order a bucket of fried chicken with 3.6 million families partaking each year. Our version of KFC is slightly elevated with a traditional feel.

Portugal

Olive Oil Poached Salt Cod, Crushed New Potatoes, Prawn Butter Sauce

In Portugal and other Latin nations, a dish of Salted cod called Bacalao is traditionally eaten over the festive period. Dating as far back as 1400's when salting fish was a method used by the Navy to preserve the fish.

Germany

Pan Roasted Duck Breast, Braised Red Cabbage with Apple, Prune and Chestnut Sauce

German Christmas dinners look and feel like that closer to home but traditionally feature duck and similar rich and vibrant accompaniments like a traditional roast dinner.

Australia

Mulled Plum Pavlova, Chocolate Mousse, Almonds

Christmas is smack in the middle of the Australian Summer, and a glutton of fresh fruit is available. Ours will be a twist on the classic with winter and festive spice.



AA Rosette Award for Culinary Excellence