THE ORANGERY

AT SIDDINGTON PARK

RANGEFORD VILLAGES

CHRISTMAS & NEW YEAR 2026

www.theorangeryatsiddingtonpark.co.uk

RANGEFORD VILLAGES

FESTIVE MENU

Available Monday - Saturday

STARTERS

Jerusalem artichoke velouté, *caramelised onion, toasted brioche*

Deep fried brie, *orange & cranberry relish, mixed leaves*

Hot smoked trout, *potato mousse, capers, raisins, sourdough crisp*

Duck & Port parfait, *spiced poached pear, toasted sourdough*

MAINS

Butternut squash pithivier, *beurre noisette cauliflower, red wine jus* **V**

Pan-seared fillet of sea bass, *cockles & clams, saffron orzo pasta*

Braised shoulder of beef bourguignon, *maple roasted root vegetables truffle mash potato* **GF**

Roasted turkey, *braised red cabbage, confit carrots, chestnut & cranberry stuffing, sprouts, pigs in blanket & Port jus* **GF**, **N**

DESSERTS

Christmas pudding, *vanilla custard*

Apple, cinnamon & pear crumble, *vanilla ice cream* **GF**

Vanilla crème brûlée, *oat & cranberry biscuit*

Nose of cheese, *Montgomery cheddar, crackers, seasonal chutney & grapes*

2 Courses £29.95
3 Courses £33.95

ALLERGEN KEY **V** – Vegetarian / **VE** - Vegan / **GF** – Gluten Free / **N** – Nuts

Please speak to a member of the team if you have any food allergies or intolerances. We are happy to provide you with additional allergy information including the 14 allergen groups, however we can never guarantee a dish is completely free from any allergens or specific ingredients.

A discretionary service charge of 12.5% will be added to all bills, excluding those of owners.
This charge is shared among the team members who contributed to your service.

CHRISTMAS DAY

SELECTION OF CANAPÉS

STARTERS

Cauliflower & chestnut velouté, *parmesan sable* **V**

Salt baked & pickled celeriac, *aubergine puree, sweet chilli dressing* **GF, VE**

Chicken liver parfait, *poached quince, toasted brioche*

Smoked salmon & Cornish crab terrine, *cucumber ribbons, sourdough crisps*

MAINS

Wild mushroom pithivier, *maple glazed root vegetables, truffle creamy sauce* **V**

Roasted monkfish, *braised fennel, fondant potato, Bouillabaisse sauce* **GF**

Confit duck leg, *truffle dauphinoise potato, bacon roasted sprouts, Port jus* **GF**

Roasted Gloucestershire bronze turkey breast & leg, *roast potatoes, chestnut & cranberry stuffing, braised red cabbage, confit carrots, bacon roasted sprouts, pigs in blankets & red wine jus* **GF, N**

DESSERTS

Christmas pudding, *brandy sauce or vanilla custard*

Milk chocolate mousse, *candied hazelnuts, gingerbread biscuit* **N**

Passion fruit & white chocolate cheesecake, *raspberry sorbet*

Selection of 3 cheeses, *crackers, seasonal chutney & grapes*
Oxford blue, Montgomery cheddar, Golden Cross Ash

Tea, coffee & mince pies

£100 Adults, £50 Children

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BOXING DAY BUFFET

Exclusively for our Owners and their guests at Siddington Park.
From 2pm, bar open until 8pm.

Brie & caramelised red onion quiche **V**
Pork, fennel & chestnut sausage rolls **N**
Smoked salmon, dill & pickled cucumber **GF**
Bacon & Brussel sprouts salad **GF**
Selection of charcuterie, cheese & pickles
Pigs in blankets
Wild mushrooms palmers **V**
Honey-glazed ham **GF**
Turkey slices **GF**
Pork, sage & onion scotch eggs
Prawn cocktail, Marie Rose sauce **GF**
Brie & cranberry pastry rolls **V**
Salmon gratin, creamy dill sauce
Bread rolls
Buttered new potatoes **GF**, **V**
Green bean, goats cheese & beetroot salad **GF**, **V**
Chocolate & cream profiteroles
Christmas pudding
Traditional trifle
Lemon posset, cranberry compote **GF**
Mince pies

£26.95 per person

PRIVATE PARTIES AND EVENTS

Whether you are planning an intimate gathering with friends, or a joyful family celebration, we cater for all sizes and styles of parties.

Our team will help create the perfect festive experience tailored to your needs. Please get in touch to discuss your options and check availability – we would love to celebrate with you!

NEW YEAR'S EVE EVENTS

Join us this New Year's Eve for a celebratory lunch to welcome in 2027 in style.
2pm seating with live music after lunch.

STARTERS

Creamy wild mushroom & spinach vol-au-vent **V**

Pressed chicken & smoked duck terrine, *beetroot tartare, quince jelly* **GF**

King prawn & avocado cocktail, *Marie Rose sauce, soft white bread*

MAINS

Celeriac & truffle risotto, *grilled porcini mushrooms, toasted hazelnuts* **V, GF**

Wild sea bass fillet, *braised fennel & leeks, apple cider sauce* **GF**

Roasted 7oz fillet of beef, *bacon pomme anna, oyster mushrooms, Port jus* **GF**

DESSERTS

White chocolate mousse, *pineapple compote* **GF**

Apple & cinnamon strudel, *vanilla ice cream*

Selection of British cheeses, *seasonal chutney, crackers, grapes*

2 Courses £38.95
3 Courses £45.95

COCKTAILS & CANAPÉS

6pm-8pm

Enjoy a relaxed, joyful atmosphere as we bring everyone together to mark the occasion. The perfect way to toast the year ahead with great food, great company, and a touch of sparkle.

£25.95 per person, to include cocktails & canapés.

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GIFT VOUCHERS

Looking for the perfect present? Gift cards are available to purchase online or from Village Services and makes a wonderful gift for someone special.

Treat them to an indulgent dining experience in The Orangery, the ideal way to share the joy this festive season.

Scan the QR code to buy your vouchers.

CHRISTMAS FAIR

Join us on Friday 4th December as we celebrate the festive season. Discover unique gifts and treasures from local market holders and talented producers showcasing their crafts.

Enjoy mulled wine and freshly baked mince pies; the perfect way to welcome Christmas.

Please advise our staff of any allergies or special dietary requirements. We can help identify suitable dishes for you and provide a list of all dishes containing allergens.

TERMS & CONDITIONS*

The Christmas festive menu is available Monday to Saturday, excluding Sunday throughout December 2026.
The festive afternoon tea menu is available Monday to Saturday throughout December 2026.
The Christmas festive menu and the festive afternoon tea menu are not available on Christmas Day and Boxing Day.
A restaurant booking is required and is subject to availability.
A £10.00 deposit per person is required for Christmas Day bookings, and full pre-payment required by 15/12/26.
All deposits are non-refundable.
*Terms and conditions are subject to change.

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SIDDINGTON PARK | The Pavilion, Cirencester, Gloucestershire GL7 6GX

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