



SATURDAY 12TH DECEMBER 2026
12PM – 3PM

£45 PER PERSON



BOOK OUR FESTIVE EVENTS ONLINE:



T: 01767 603 900

W: [SADDLEANDSPOKE.COM](https://www.saddleandspoke.com)

E: [INFO@SADDLEANDSPOKE.COM](mailto:info@saddleandspoke.com)

All bookings require a non-refundable and non-transferable deposit of £10.00 per person at time of booking. We reserve the right to alter, amend or cancel dates without prior notification. Full balance and pre-orders must be received at least 7 days before your visit. Saddle & Spoke reserves the right to refuse entry or take corrective actions should it be deemed necessary on the day of the event. All charges incurred on the night of the event must be paid in full before departure. All drinks are to be purchased from Saddle & Spoke.

SADDLE & SPOKE AT STRATTON HOUSE,
LONDON ROAD, BIGGLESWADE, BEDFORDSHIRE SG18 8ED

[@saddle.and.spoke](https://www.instagram.com/saddle.and.spoke) [Saddle & Spoke](https://www.facebook.com/Saddle%20Spoke)

Christmas at
SADDLE & SPOKE

EAT · DRINK · CELEBRATE

FESTIVE PARTY MENU

2 COURSES £33 | 3 COURSES £40

£10 per person non-refundable deposit required - booking essential

STARTERS

Caramelised coconut & parsnip soup, parsnip bhaji, chilli yogurt (V, VGOA, GFOA)

Chestnut & turkey scotch egg, spiced plum ketchup

Whipped smoked trout, dill crème fraîche, fennel, grapefruit (GFOA)

Whisky & marmalade cured salmon, horseradish crème, salt-baked beetroot (GFOA)

Roast figs, gorgonzola, gingerbread, candied walnuts, rocket (V)

MAINS

Traditional roast turkey, pig in blanket, sage & onion stuffing, fig, orange & sweet sherry compote, poultry jus, thyme & garlic roast potatoes, market vegetables

Blue cheese and herb-crusted feather blade of beef, glazed carrots, morel jus

Pan roast hake, potato, clam, saffron & prosecco chowder (GFOA)

Brown sugar cured pork belly, colcannon potato, hot honey carrots, whiskey pickled date jus

Vadouvan spiced cauliflower, golden raisins, almonds, creamed spinach (V, VGOA, GFOA)

DESSERTS

Warm Christmas pudding, whisky and caramel custard

White chocolate & raspberry Cambridge cream, pistachio biscotti

Pineapple tarte tatin, rum caramel, mango sorbet

Vegan sticky ginger toffee pudding, vegan coconut ice cream (V, VGOA, GFOA)

CHRISTMAS DAY MENU

£95 PER PERSON | £45 PER CHILD

£10 per person non-refundable deposit required - booking essential

STARTERS

Jerusalem artichoke soup, brown butter croutons, fromage blanc (V, VGOA, GFOA)

Duck leg, port and pistachio terrine, toasted brioche, black cherry jam

Grilled scallop, N'duja, samphire, finger lime

Saffron & squash tortellini, soused apple, blue cheese cream, candied walnuts (V)

MAINS

All mains served with Brussels sprouts & spiced braised red cabbage

Roast Norfolk turkey, confit leg, walnut & pear stuffing, maple cured pig in blanket, roasted roots, chateau potatoes, poultry jus (GFOA)

Roast breast of Gressingham duck, confit leg, orange & cranberry sausage roll, duck fat fondant, Cumberland sauce (GFOA)

Brisket & pink peppercorn pie, oxtail & cauliflower dauphinoise, burnt shallots, morel and marsala jus

Pan roast stone bass, langoustine ravioli, pickled girolles, langoustine & cucumber bisque

Mushroom, thyme, leek and chestnut pithivier, roasted roots, chard (V, VGOA, GFOA)

DESSERTS

Christmas pudding, brandy anglaise, walnut & mascarpone ice cream

Cranberry & white chocolate panettone pudding, clementine ice cream, caramelised white chocolate

Dark chocolate roulade, cinnamon clotted cream, hazelnut praline

Vegan sticky ginger toffee pudding, vegan coconut ice cream (V, VGOA, GFOA)



New Year's Eve

VEGAS CASINO NIGHT

£95 PER PERSON

Step into the glitz and glamour of Vegas for a New Year's Eve like no other. Enjoy a fabulous three-course meal, live music, and the thrill of the tables with professional croupiers and fun money to play.

WANT TO MAKE A NIGHT OF IT?

Overnight stay available for £260 per room. Includes tickets, accommodation, and breakfast.

