

Christmas Lunch

- Thursday 10th December 2026 @ 12:00 for 12:30

(no refunds after 30th Nov 2026)



Name:-

Please can you fill in one form per Person

FORMS MUST BE RETURNED TO JANET HOBBS WITH PAYMENT BY 30th Nov 2026

Festive Menu 2026

STARTERS

Classic French Onion Soup (v)

Gruyère cheese crouton.

Duck & Orange Pâté

Toasted herb croutons and Devon pear chutney.

Salt & Pepper Squid

Crispy squid served on a bed of baby gem with a zesty lime mayonnaise.

Warm Caramelised Onion & Goats' Cheese Tartlet (v)

Served with a dressed balsamic & fresh watercress salad.

MAIN COURSES

Traditional Roast Turkey

Yorkshire pudding, pig in blanket, chestnut & apricot stuffing, sea salt roast potatoes, buttered sprouts with sautéed onions, honey roast carrots, parsnips and a rich Chef's gravy.

Slow Roasted Pressed Belly Pork

Caramelised apple, wholegrain mustard mash & Sandford Orchard Cider gravy, buttered sprouts with sautéed onions, honey roast carrots and parsnips.

Oven-Roasted Local Fillet of Hake

Served on crushed new potatoes & finished with a luxurious Brixham crab cream sauce with buttered sprouts and sautéed onions, honey-roast carrots and parsnips.

Beet Wellington (vg)

Tender roasted beetroots, wrapped in savoury mushroom duxelles, spinach and golden puff pastry. Served with buttered sprouts with sautéed onions, honey-roast carrots and parsnips and a rich vegan gravy.

DESSERTS

Traditional Christmas Pudding (v)

Served with a velvety, warm brandy cream sauce.

Chocolate & Salted Caramel Cheesecake (v)

An indulgent cream cheesecake on a Biscoff base served with double cream.

Lemon Posset Tart (v)

A tangy, silky tart paired with a tangy winter berry compote and rich Devon clotted cream.

Marmalade & Ginger Fool (v)

Layers of spiced ginger biscuit crumb and whipped cream with zesty orange.

Cheese Board (instead of dessert: Add £4 supplement)

A trio of hand-picked cheese (Country Cheeses, Totnes), crackers, Devon chutney, apple and celery.

Christmas Cracker

2 Course £29.95

• 3 Course £35.95

Add: Cheese Board Supplement £4

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Senior's Festive Lunch Menu 2026

SMALL PLATE OPTION

STARTERS

Classic French Onion Soup (v)

Gruyère cheese crouton.

Duck & Orange Pâté

Toasted herb croutons and Devon pear chutney.

MAIN COURSES

Traditional Roast Turkey

Yorkshire pudding, pig in blanket, chestnut & apricot stuffing, sea salt roast potatoes, buttered sprouts with sautéed onions, honey roast carrots, parsnips and a rich Chef's gravy.

Beet Wellington (vg)

Tender roasted beetroots, wrapped in savoury mushroom duxelles, spinach and golden puff pastry. Served with buttered sprouts with sautéed onions, honey-roast carrots and parsnips and a rich vegan gravy.

DESSERTS

Traditional Christmas Pudding (v)

Served with a velvety, warm brandy cream sauce.

Lemon Posset Tart (v)

A tangy, silky tart paired with a winter berry compote and rich Devon clotted cream.
Christmas Cracker

2 Course £16.95 pp ·

3 Course £19.95 pp

If you have any food intolerance, allergies or special diets please inform us of your requirement. Whilst every effort is made to ensure there is no cross-contamination between foods this cannot be guaranteed as the Railway Inn kitchen is NOT an allergen-free area.

PLEASE HIGHLIGHT DIETARY REQUIREMENTS SO WE CAN ADVISE THE RAILWAY INN

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Any seating preferences.

Whilst we have no control over the table setup, we will do our best to accommodate any requests.

Payment Methods

Cash or Cheques made payable to “Paignton u3a”

Forms can be given to Janet at monthly meeting or delivered to Janet Hobbs

@ 17 Hookhills Road, Paignton, TQ4 7LP

Email : hamblejanet@hotmail.com

Mob: 07948 146260

The committee look forward to seeing you on the 10th December for our Christmas lunch with a special Christmas Raffle

(Please bring some cash!)