



THE LEYTON
ENGINEER
PUBLIC HOUSE

CHRISTMAS 2026

*Celebrate the season
with us*

FESTIVE SET MENU
◆ NOVEMBER & DECEMBER ◆

CHRISTMAS SET MENU

2 COURSES
£35.00
PER PERSON

3 COURSES
£42.00
PER PERSON

AMUSE BOUCHE & WELCOME BUBBLES
INCLUSIVE FOR ALL

STARTERS

Oak smoked salmon with citrus, garlic & herb cream cheese on sourdough
with lumpfish roe & candied lemon

Short rib of beef & Parmesan croquettes with a chilli sauce

Spiced pumpkin & truffle soup with sourdough (VG)

Warm goats cheese with a walnut, cranberry & honey crust,
mixed leaves & pomegranate dressing (V)

MAINS

Traditional roast turkey with house cranberry sauce, pigs in blankets,
Yorkshire pudding, seasonal vegetables, roast potatoes, stuffing & gravy

Striploin of beef with pigs in blankets, Yorkshire pudding,
seasonal vegetables, roast potatoes, stuffing & gravy

Cider braised pork belly with crackling, pigs in blankets, Yorkshire pudding,
seasonal vegetables, roast potatoes, stuffing & gravy

Chestnut & Pumpkin Seed roast with house cranberry sauce,
Yorkshire pudding, seasonal vegetables, roast potatoes,
stuffing & gravy (VG available)

Pan fried Sea Bream with rich tomato and basil sauce,
polenta & parmesan fries & bacon laced Brussel sprouts

DESSERT

A trio of Christmas favourites:

Warm mince pie with brandy butter, chocolate brownie bite with raspberry sauce
& a cream filled profiterole with chocolate sauce and shavings

(Vegan alternative available on request)

PRE-BOOKING
IS ESSENTIAL

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🌐 www.theleytonengineer.co.uk

PERFECT FOR OFFICE PARTIES,
FAMILY CELEBRATIONS &
FESTIVE GATHERINGS

BOOK YOUR TABLE TODAY



@theleytonengineer