The Cape of Good Hope
Warwick

Merry Christmas!

Our Christmas menu is available from
29TH November - 23RD December 2026.
Minimum 4 Diners.

All diners must eat from the Christmas Menu.
Bookings available Monday - Saturday

A Non refundable deposit of £10 per person
is required to hold the table.

For Enquiries email thecapepub@gmail.com
or 01926 498 138

2 Course £32.90 - 3 Course £38.90

Pricing includes: Glass of Bubbles on arrival, Tea/Coffee,
Mince Pies, Christmas Hat & Christmas Crackers

Why not add an After Dinner Treat?
Our Famous 'All Black' Peanut Butter Espresso Martini
Its something special!

An ideal Christmas present - A Voucher for the Cape
Ask at the bar for more information

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Christmas Menu

The Tease

Spiced Pumpkin Soup with Crispy Sage (GFO, VE)
Gravlax Terrine, Horseradish Cream & Pickled Cucumber (GFO)
Wildboar & Plum Paté, Crostini & Herb Oil (GFO)
Whipped Lemon Feta, Toasted Morrocan Seeds & Flatbread (GFO)
Succulent Short Rib Bon Bons, Roast Garlic Aioli

The Showpiece

Bacon Wrapped Turkey Ballotine with Pork & Sage Stuffing (GFO)
Plantain Crumbed Roasted Hake Fillet, Bearnasie Sauce (GFO)
Slow Braised Beef Short Rib in Red Wine, Port & Marrow Jus (GFO)
Festive Sweet Potato & Chickpea Seaded Roast (VE)
Pork Belly Roasted in Cider & Crackling (GFO)

All Served with a Feast of Festive Trimmings

Golden Roast Potatoes, Thyme Roasted Carrots, Honey Roast Parsnips, Classic Pigs in Blankets, Sautéed Brussel Sprouts & Chestnuts, Spiced Red Cabbage, British Pork & Sage Stuffing & Rich In-house Gravy (Vegan & GF Options Available)

The Finale

Festive Clementine Posset & Shortbread (GFO)
Rich Christmas Pudding & Boozy Brandy Sauce
Sticky Toffee & Stout Pudding with Salted Caramel Sauce
Port Poached Pear, Vanilla Ice Cream & Almond Brittle (GF, VE)
Cape Cheeseboard, Chutney, Crackers (GFO) (£4.5 sup)

GFO- Gluten Free Option GF-Gluten Free VE - Vegan