



The
Packhorse
Christmas Day
Menu



Starters

French Onion Soup, Parmesan Tuille - GF

Crispy Peking Duck Bon Bons, Plum & Star Anise Coulis, Crispy Duck Scratchings

Roasted Portobello Mushroom & Pesto Tart, Creamed Goat Cheese, Rocket & Aged Balsamic - V GF*

Spiced Cauliflower Bhaji, Coconut Katsu Curry Sauce, Pea Shoots - VE

Smoked Salmon & King Prawn Cocktail, Marie Rose Sauce, Mixed Leaf Salad, Fresh Baked Bread - GF

Mains

Roast Berkshire Turkey, Cumberland Sausage, Apricot & Chestnut Stuffing,
Roast Potatoes, Pigs in Blankets, Sautéed Brussel Sprouts & Bacon,
Roasted Root Vegetables, Turkey Jus & Cranberry Sauce - GF

Roast Prime Rib of English Beef, Yorkshire Pudding, Roast Potatoes,
Roasted Root Vegetables, Sautéed Savoy Cabbage & Bacon, Rich Red Wine Gravy - GF

Sauteed Monkfish, King Prawn & Shetland Mussel, Coconut Masala Curry,
Jasmine Rice, Cucumber, Onion, Citrus & Yoghurt Salad - GF

Wild Mushroom, Roasted Pepper, Butternut Squash & Brie Pithivier, Roast Potatoes,
Roasted Root Vegetables, Sautéed Brussel Sprouts & Vegetable Gravy - V

Roast Lentil Loaf, Roast Potatoes, Butternut Squash, Mushroom & Olive Stuffing,
Roasted Root Vegetables, Yorkshire Pudding, Sautéed Brussel Sprouts & Onion Gravy - VE GF

Desserts

Traditional Christmas Pudding, Brandy Butter & Crème Anglaise - V

Panettone Chocolate & Orange Bread & Butter Pudding, Vanilla Custard - V

White Chocolate & Raspberry Cheesecake, Chocolate Shards & Raspberry Crumb - V GF

Warm Chocolate Brownie, Strawberry Compote & Vanilla Bean Ice Cream - VE*

Viennese Apple Strudel, Butterscotch Sauce, Vanilla Bean Ice Cream - V

Selection of Cheese & Biscuits, Fresh Figs, Grapes & Chutney- V GF

*Dishes Marked * Will Require Alterations to be made VE/GF*

Coffee & Petit Fours

£89 Per Adult

£39 per Child

A deposit of £20 per person is required at the time of booking,
this is non-refundable after 30th November 2024

A 10% service charge will be added to the final bill

