



*The  
Packhorse  
Christmas Day  
Menu*



## Starters

French Onion Soup, Parmesan Tuille - GF

Duck Rillettes, Spiced Plum Chutney & Toasted Ciabatta - GF\*

Honey & Walnut Mini Baked Camembert, Chutney & Toasted Bloomer - V GF

Braised Portobello Mushroom, Celeriac Velouté, Parsley Oil & Garlic Crumb - VE GF

Smoked Salmon & Crab Tian, Roasted Beetroot, Cucumber Carpaccio, Granary Toast - 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

Pan Roasted Scottish Salmon, Pea & Mint Arancini,  
Charred Shallots, Sautéed Samphire, Rich Red Wine Jus

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 - VE

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

Lime & Dark Chocolate Verrine,  
Layered Lime Curd, Dark Chocolate Mousse & Chantilly Cream, Praline Crunch - V GF

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

Classic Tiramisu, Savoirdi Biscuits, Mascarpone Cream, Amaretto, Coffee & Chocolate Shards - V

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

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

Coffee & Petit Fours

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£95 Per Adult

£47.50 per Child

A deposit of £20 per person is required at the time of booking, this is non-refundable after 30th November 2025

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

