

*The
Packhorse
Christmas Day
Menu*



Starters

Winter Vegetable & Roasted Garlic Soup, Baked Petit Pain - VE GF

Sage & Bacon Chicken Ballotine, Burnt Onion Puree, Chicken Crackling - GF

Spiked Rosemary Mini Baked Camembert, Chutney & Toasted Bloomer - V GF

Maple Roasted Sweet Potato, Whipped Feta, Golden Beetroot & Pumpkin Seeds - VE* GF

Scallop & Prawn Gratin, Champagne Spiked Cream Sauce, Baby Spinach & Sourdough Toast - GF*

Mains

Roast Berkshire Turkey, Sausage, Apricot & Chestnut Stuffing, Pigs in Blankets, Roast Potatoes, 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 Monkfish Tail, Saffron & Chorizo Risotto, Sautéed Samphire - GF

Butternut Squash, Spinach, Mixed Peppers & Smoked Tofu Roulade, Roast Potatoes, Roasted Root Vegetables, Sautéed Brussel Sprouts & Vegetable Gravy - VE GF*

Desserts

Traditional Christmas Pudding, Brandy Butter & Crème Anglaise - VE

Panettone Chocolate & Orange Bread & Butter Pudding, Vanilla Custard

Winter Berry Mille Feuille, Crème Pâtissière & Dark Chocolate Shards - VE GF*

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

Baked Vanilla Cheesecake, Whipped Honey & Toasted Pistachio - GF

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

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

Coffee & Petit Fours

£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 2026

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

