



'THE FESTIVITIES'

PRIVATE DINING MENU

CHRISTMAS 2026

Available Wednesday – Saturday throughout December | Served sharing family style | 59 per person

TO START

House Bread, *Crystal Malt* Barley Butter
Charcuterie Grazing Board, House Pickles, Crudites
Crayfish Caesar Salad

Individually plated for vegetarian guests:

Warm Wild Mushroom Tart, Grilled Wild Mushroom, Crispy Fried Blue Cheese

MAIN

Slow-Roasted Turkey Leg, Crispy Prosciutto
Steak & *Chiltern Black* Pie

Individually plated for vegetarian guests:

Celeriac, Leek & Chestnut Cracker v

Our handmade veggie Christmas cracker served with carrot puree, bulghur wheat and a creamy wild mushroom sauce

Mini Rosemary & Thyme Roast Potatoes | Creamy Mash | Array of Festive Vegetables & Sides | Ale Gravy

DESSERTS

Christmas Pudding, Brandy Sauce, Cream
Light and zesty, studded with dried fruit.

Handmade by our team here in our kitchens with our decadent Lord Lieutenants' Porter.

Pear, Clementine & Apple Crumble, Custard

ADD-ONS

Cheese Board, Ale Chutney, Crackers £14 per person





‘THE FESTIVITIES’ BUFFET, SNACKS & CANAPES MENU CHRISTMAS 2026

Available Wednesday - Saturday throughout December

CANAPES

Priced per 10 items

- Smoked Rarebit v 50
- Roast Beef Toast, Ale Mustard, Pickled Shallots 45
- Roasted Garlic Mushroom Toast, Herb Pesto v 50
- Hot Smoked Salmon Toast, Capers, Pickled Cucumber 60
- Smoked Beef & Beer Cheese Mini Burger, Porter Burger Sauce 60
- Crispy Turkey Fillet Mini Burger, Sprout Slaw 50
- Black Bean & Roasted Cauliflower Mini Burger, Roasted Peppers, Garlic Mayo v 60
- Confit Roast Chicken & Bacon Mayo Mini Jacket 40
- Black Olives & Herb Pesto Mini Jacket v 40
- Pig-in-Blanket 40
- Butcher's Sausage Roll 45
- Beer Cheese Straw v 30
- House Croquettes, Black Garlic Mayo v 25
- Christmas Pudding, Brandy Sauce v 45
- Chocolate Cake, Cream vg 40
- Portuguese Custard Tart v 50

PLATTERS

Priced per platter, serves approx. 10 per platter

- Charcuterie, Beer Pickles & Crudités Grazing Platter 130
- Cheese, Ale Chutney, Dried Fruit & Crackers Grazing Platter 130
- Grain & Seasonal Vegetable Salad, House Dressing vg 60
- Sprout Slaw vg 45
- Garden Salad, Hoppy Dressing vg 35
- Rosemary & Thyme Mini Roast Potatoes vg 30
- Triple-Cooked Chunky Chips, Hop Salt v 30
- Warm Breads, Crystal Malt Barely Butter v 30

ADD-ONS

Priced per bowl

Bowl of Olives 8 | House Beer Pickles 4 | House Nuts 4 | Crisps 2

