



Festive

M E N U

25 NOVEMBER 2024 -

28 DECEMBER

(Monday - Saturday only)

2 COURSES		3 COURSES
£32		£38

£10 DEPOSIT PER HEAD MANDATORY

BY PRE ORDER ONLY

@wearehindshead



TO START

Roast butternut & sweet potato soup V VGO

toasted pumpkin seeds, aged cheddar, crouton

Chicken & smoked ham terrine GF

pickled mooli & watercress salad, red onion jam

Assiette of fish

*king prawns in nduja butter, salmon blini with chive cream cheese,
smoked mackerel and beetroot crostini*

Celeriac scallops GF VE

*curried cauliflower purée, carrot bacon crisps, toasted pine nuts, chive
oil*

MAIN COURSE

Turkey paupiette

*rosemary & garlic roast potatoes, brussel sprouts, maple roasted
carrots & parsnips, pig in blanket, jus*

Beef featherblade GF

root vegetable mash, cavolo nero, parsnips, parsnip crisps, red wine jus

Chalk stream trout fillet florentine GF

spinach, red bell peppers, cream cheese, baby potatoes

Beetroot wellington VE

*rosemary & garlic roast potatoes, brussel sprouts, mixed greens,
maple roasted carrots & parsnips, root vegetable jus*

DESSERT

Christmas pudding GFO VGO

brandy sauce, raspberry tuille

Winter spiced crème brûlée GFO

shortbread and berry compote

Black forest gateau sphere

hot pouring cherry glaze, gold leaf

Trio of cheese

*quince jelly, apple, sea salt and rosemary scones, fudges
crackers (£2.50 supplement)*



Festive drinks to pre order

Why not surprise your guests
with a treat from below, ready
on your table for your arrival

Carafe of Christmas Punch

Red wine, cranberry juice, Bristol
syrup mulled spice, lemonade
serves 4 people

£16

Moinet Prosecco

DOC Extra Dry 75cl

£33

Moinet Prosecco Rose

DOC Extra Dry 75cl

£35



Booking checklist

USE OUR HANDY CHECKLIST TO ENSURE YOU HAVE COMPLETED EVERYTHING REQUIRED FOR YOUR FESTIVE BOOKING.

ToGo booking confirmation received via email

Deposit paid (to secure booking)

Drinks pre ordered

Menu choices complete (2 weeks prior to reservation date)

IMPORTANT BOOKING INFORMATION

- A £10 per head deposit is required to secure your reservation. Without this the booking is not confirmed.
- Last minute changes to your menu choices including cancellations may come at a charge.
- When booking our festive menu we are unable to split the bill by what you have chosen. If you would like to split the bill we will require you to tell us how much you would like to pay. If there is any remainder at the end this will need to be settled by a group member.
- Festive reservations will have a 12.5% service charge added.
- Festive tables will be set with festive napkins & Christmas crackers.
- By paying your deposit & confirming your reservation you agree you have read & understood this information.



CHILDREN'S
Festive

MENU

25 NOVEMBER 2024 -

28 DECEMBER

(Monday - Saturday only)

2 COURSES		3 COURSES
£15		£18

BY PRE ORDER ONLY

@wearehindshead



Childrens Festive Menu

TO START

Mozzarella sticks V with tomato ketchup

Tomato soup V served with bread and butter

Pulled beef croquettes V with tomato ketchup

MAINS

Beef featherblade GF served with roast potatoes, pig in blanket, carrots, peas and gravy

Chicken breast GF served with roast potatoes, pig in blanket, carrots, peas and gravy

Vegetarian sausage & mash peas and gravy V VGO

DESSERTS

Chocolate brownie with vanilla ice cream

2 scoops of ice cream chocolate, vanilla or strawberry

