THE CROOKED BILLET
2026
CHRISTMAS PARTY MENU

2 COURSES 35 | 3 COURSES 40

STARTERS

LIGHTLY CURRIED PARSNIP & APPLE SOUP
warm bread & butter (GF, V, & VG optional)

TWICE BAKED OLD WINCHESTER CHEESE & CAMEMBERT SOUFFLÉ
Garlic ciabatta, crisp salad (V optional)

POSH PRAWN & SMOKED SALMON COCKTAIL
Bloody Marie rose sauce, brown bread & butter (GF optional)

SPANISH STYLE TOMATO BREAD WITH SERRANO HAM
Rocket & aged parmesan (GF, V, VG optional)

HOMEMADE HAM HOCK TERRINE
Toasted sour dough, piccalilli, parsley salad (GF optional)

MAIN COURSE

all mains served with roast potatoes, honey glazed parsnips and seasonal vegetables

BUTTER ROAST ROULADE OF TURKEY
smoked bacon stuffing, Yuletide trimmings, cranberry gravy (GF optional)

SLOW COOKED STICKY BLADE OF BEEF
wild mushroom & shallot ragout (GF optional)

HAMPSHIRE VENISON & GUINNESS PIE
Short crust pastry

PAN ROAST FILLET OF SEA TROUT
Citrus Hollandaise (GF optional)

BEETROOT & BUTTERNUT SQUASH WELLINGTON
Red wine gravy (VG optional)

DESSERTS

CHRISTMAS PUDDING Kraken spiced rum custard

APPLE & BERRY CRUMBLE (VG optional)

STICKY TOFFEE PUDDING (GF) choice of ice cream or custard

HOME MADE CHOCOLATE ORANGE CHEESECAKE

GF – Gluten free optional | **V** – Vegetarian optional |**VG** – Vegan optional

Tables must pre-order 48 hours in advance, the whole table must order from this menu only.
£10.00 deposit per person required. 7-day cancellation policy for tables of 6 or more, 48-hour cancellation policy for smaller tables. Please make your server aware of any allergies or dietary requirements when placing your order.
Please be aware a 10% gratuity will be added to all final bills.