



FEASTING MENU ONE

Festive

72 *per person*

Served family style

Wild Farmed Focaccia, Olive Oil

TO START

Roast Fennel, Pumpkin, Orange & Almond Salad
Grilled Red Prawns, Aleppo Pepper, Caramelised Lemon
Goose Rilletes, Spiced Pears, Sourdough Toast

MAIN EVENT

Roast Bronze Turkey, Red Cabbage Agri-Dolce, Clementine Sage & Pork Stuffing
Baked Loch Duart Salmon, Leeks, Rosemary & Anchovy Butter Sauce

Individually plated option for vegetarian guests:

Gnocchi, Celeriac, Chanterelles, Fresh Winter Truffle

Sprouts, Winter Greens, Chestnuts & Chilli | Rosemary & Garlic Roasted Potatoes
Hay Baked Carrots, Honey & Orange

SWEET THINGS

Dark Chocolate Mousse & Olive Oil, Sea Salt Caramel Sauce
Christmas Pudding & PX Baci

[Click for Calories](#)

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All prices include VAT. An optional 15% service charge will be included on your bill. Allergies? Please tell your server.



FEASTING MENU TWO

Festive

95 per person

Served family style

Wild Farmed Focaccia, Nocellara Olives, Olive Oil

TO START

Scallops in their Shells, Pumpkin, Preserved Lemon & Brown Butter
Goose Rillettes, Spiced Pears, Sourdough Toast
Poached Comice Pears, Gorgonzola, Tardivo, Hazelnuts, Fresh Winter Truffles

MAIN EVENT

(please choose one option)

Roast Goosnargh Goose, Figs, Fennel Sausage & Pancetta “Pigs in Blankets”
or
Whole Wild Turbot/Brill, Crab Béarnaise, Burnt Lemon*

Individually plated option for vegetarian guests:

Gnocchi, Celeriac, Chanterelles, Fresh Winter Truffle

Sprouts, Winter Greens, Chestnuts & Chilli | Roots, Taleggio & Sage Gratin
Rosemary & Garlic Roasted Potatoes | Hay Baked Carrots, Honey & Orange

SWEET THINGS

Warm Walnut, Ricotta & Honey Cake, Cinnamon Ice Cream
Christmas Pudding & PX Baci

**Turbot or Brill will be served depending on market availability*

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THE FULL FESTIVE FEAST

200 *per person*

Includes:

Festive Cocktail *served on arrival*

Half a Bottle of Still / Sparkling Filtered Water

A Bottle of Wine *per person*

(50% even split)

White: 2023 Mâcon-Villages, Maison Cubitt,
DOMAINE PERRAUD, BURGUNDY, FRANCE

or

Red: 2017 Rioja Crianza,
SEÑORÍO DE PECIÑA, SPAIN

Glass of 2018 Château Petit Védrines,
DOISY-VÉDRINES, SAUTERNES, BORDEAUX, FRANCE

with pudding

Christmas Crackers

Branded Name Cards

Dedicated Events Planner

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THE FULL FESTIVE FEAST FEASTING MENU

Canapés on arrival

*Roast Figs, Goat's Cheese, Walnut Pesto
Chopped Angus Beef, Duck Fat Brioche, Shallot Jam*

Served family style

Wild Farmed Focaccia, Nocellara Olives, Olive Oil

TO START

Scallops in their Shells, Pumpkin, Preserved Lemon & Brown Butter
Goose Rillettes, Spiced Pears, Sourdough Toast
Poached Comice Pears, Gorgonzola, Tardivo, Hazelnuts, Fresh Winter Truffles

MAIN EVENT

(please choose one option)

Roast Goosnargh Goose, Figs, Fennel Sausage & Pancetta "Pigs in Blankets"

or

Whole Wild Turbot/Brill, Crab Béarnaise, Burnt Lemon*

Individually plated option for vegetarian guests:

Gnocchi, Celeriac, Chanterelles, Fresh Winter Truffle

Sprouts, Winter Greens, Chestnuts & Chilli | Roots, Taleggio & Sage Gratin
Rosemary & Garlic Roasted Potatoes | Hay Baked Carrots, Honey & Orange

SWEET THINGS

Warm Walnut, Ricotta & Honey Cake, Cinnamon Ice Cream
Christmas Pudding & PX Baci
Neal's Yard Cheese Board, Boozy Fruit Chutney, Oat Cakes & Malt Loaf

[Click for Calories](#)

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BOLT - ONS

Severn & Wye Smoked Salmon, Neal's Yard Crème Fraîche, Bread & Butter Pickles, Guinness
Soda Bread *75 serves three to four*

Artisanal Italian Cheeses, Seasonal House Pickles *75 serves four to six*

Christmas Pudding, Brandy Cream *40 serves six to eight*

Mince Pies, Brandy Cream *4.5 per piece*

Seasonal Petit Fours *4.5 per piece*



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