

Festive Season
2024



**FOR A TRULY UNFORGETTABLE
FESTIVE CELEBRATION IN 2024
LOOK NO FURTHER...**

The Woolpack is a beautiful 16th century inn nestled in the peacefully picturesque village of Warehorne. with rooms which just ooze Christmas cheer through the festive season. Complete with a roaring open fire, it really is the perfect setting for your work Christmas function or special family occasion.

Available from 25th November until Christmas Eve, our festive party menu offers a delicious sit-down celebration for your group. The real highlight however has to be our stunning five course Christmas Day menu, designed to make Christmas Day unforgettable for all the family. Make sure you book early to avoid disappointment.

STAY THE NIGHT

Make the most of your celebration by booking one of our 5 beautiful guest rooms located above the pub.

- EARLY BIRD XMAS OFFER -

BOOK ANY OF OUR FESTIVE MENUS FOR GROUPS OF 8 OR MORE PEOPLE, LUNCH OR DINNER, AND RECEIVE 15% OFF THE ADVERTISED MENU PRICE PER HEAD. OFFER APPLIES ON THE FOLLOWING DATES: NOVEMBER 25TH-27TH, DECEMBER 2ND-4TH, DECEMBER 9TH-11TH

TERMS AND CONDITIONS APPLY. CANNOT BE USED IN CONJUNCTION WITH ANY OTHER OFFER

ALL AVAILABLE FESTIVE MENUS ARE CONTAINED IN THE FOLLOWING PACK. TO MAKE A BOOKING OR FOR MORE INFORMATION PLEASE DO NOT HESITATE TO GET IN TOUCH.

THE WOOLPACK INN

**CHURCH LANE, WAREHORNE, KENT, TN26 2LL
01233 732900
INFO@WOOLPACKWAREHORNE.CO.UK**

FESTIVE PARTY MENU

£31.95 FOR 2 COURSES / £36.95 FOR 3 COURSES
AVAILABLE MONDAY - SATURDAY
FROM 25TH NOVEMBER TO CHRISTMAS EVE LUNCH

Christmas Crackers

STARTER

Creamed Celeriac & Cox Apple Soup, Honeyed Chestnuts, Docker Sourdough
Hastings Smoked Mackerel & Horseradish Pate, Pickled Cucumber & Fennel, Toast
Curried Carrot Salad, Whipped Carrot, Feta, Pickled Shallots, Crispy Onions, Carrot Crisps
Orchard Farm Ham Hock & Grain Mustard Terrine, Piccalilli, Watercress & Apple, Toast

MAIN

Bacon Wrapped Stuffed Turkey Breast, Pigs in Blankets, Roast Potatoes,
Shaved Sprouts & Chestnuts, Honeyed Parsnip & Carrot
Fillet of Cornish Hake, Jerusalem Artichoke Champ, Pickled Mussels, Samphire, Saffron Cream
Spiced Butternut Squash & Potato Wellington, Sprout Tops & Chestnuts, Parsley Sauce
10oz Aberdeen Angus Ribeye Steak, Beer Battered Onion Rings,
Green Peppercorn Sauce, Watercress, Skin on Fries - *£10 supplement*

PUDDING

Blood Orange Cheesecake, Honeycomb
Xmas Pudding, Brandy Cream or Custard
Dark Chocolate Tart, Red Wine Poached Pear, White Chocolate Ice Cream
Breaded Cheesemakers of Canterbury 'chaucers' Camembert,
Cranberry Sauce, Walnuts, Docker Sourdough - *£5 supplement*

Must be booked in advance, either via phone or email. Card details will be taken to confirm the booking. Must be pre-ordered in advance. Orders need to be placed no later than 72 hours prior to the booking. Full cancellation of the booking must be made no later than 14 days in advance, individual cancellations no later than 24 hours, after which a cover charge (50% of the price per head) will be applied. Prices inclusive of VAT. Service charge is not included.

CHRISTMAS DAY LUNCH MENU

£125 PER PERSON
MIDDAY ARRIVAL, GUESTS SEATED AT 12:30PM

Bubbles on Arrival

APPETISER

Brown Butter Cauliflower & Chestnut Soup, Herb Oil, Sourdough

STARTER

Dorset Crab & King Prawn Cocktail, Iceberg Lettuce & Apple, Mary Rose Sauce, Rye Bread

Wealden Game Farm Venison Terrine, Beetroot Chutney, Toast

Roasted Butternut Squash, Whipped Curried Squash, Feta, Crispy Sage, Fried Onion

Goat Burrata, Blood Orange, Chicory, Hazelnuts, Tempura Anchovies

MAIN

*All served with Rosemary & Garlic Roasties, Shaved Brussels Sprouts & Chestnuts,
Honeyed Roasted Parsnips & Carrots for the table to share*

Roast Norfolk Turkey with all the Trimmings

Stout Braised Featherblade of Beef, Spiced Red Cabbage, Watercress

Baked Fillet of Halibut, Sprout Tops, Gusbourne Cream

Slow Cooked Celeriac Fondant, Owley Farm Mushrooms, Truffled Celeriac Sauce, Black Garlic

PUDDING

Christmas Pudding & Brandy Cheesecake

Dark Chocolate Fondant, Rum & Raisin Ice Cream

Set Buttermilk, Blood Orange Posset, Honeycomb

Cheesemakers of Canterbury Cheese Selection, PX Raisins and Oatcakes

Tea, Coffee & Christmas Pudding Fudge