

Festive Season
2025



FOR A TRULY UNFORGETTABLE FESTIVE CELEBRATION IN 2025 LOOK NO FURTHER...

The Woolpack is a beautiful 16th century inn nestled in the peacefully picturesque village of Warehorne. Well known for its character and charm, the pub comes to life during 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 26th 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 Lunch 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 OFFER -

**15% OFF WEDNESDAY-THURSDAY BOOKINGS FROM 26TH NOV-11TH DEC,
BOOK BY 31ST OCT 2025. LIMITED AVAILABILITY, BOOK EARLY TO
RAISE A GLASS WITH US THIS CHRISTMAS!**

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

£33.50 FOR 2 COURSES / £38.50 FOR 3 COURSES
AVAILABLE MONDAY - SATURDAY
FROM 26TH NOVEMBER TO CHRISTMAS EVE LUNCH

STARTER

Roasted Celeriac, Chestnuts, Herb Oil *(Vegan)*

or

Hastings Smoked Salmon, Horseradish Cream, Soda Bread

or

Roasted Ham Hock Pot, Caramelised Red Onion Chutney, Sourdough

or

Woodfired Beetroot, Pear, Whipped Feta, Chicory, Toasted Seeds *(Vegan available)*

MAIN

Bacon Wrapped Stuffed Turkey Breast, Roasted Carrot, Shaved Brussels Sprouts & Chestnut, Whipped Honeyed Parsnip, Roasted Koffman's Potatoes, Pigs in Blankets, Cranberry Sauce, Gravy

or

Braised Beef Cheek, Horseradish Creamed Potatoes, Shaved Sprouts, Glazed Carrot

or

Baked Rye Bay Cod, Champ Potatoes, Charred Leeks, Fish Cream

or

Woodfired Butternut Pithivier, Walnut Stuffing, Curly Kale *(Vegan)*

PUDDING

Christmas Pudding with Brandy & Custard

or

Sticky Toffee, Vanilla Ice Cream *(Vegan)*

or

Dark Chocolate Ganache Tart, Crème Fraiche, Honeycomb

or

A Selection of British Cheeses, Fig Chutney, Oatcakes

Must be booked in advance. Card details will be taken to confirm the booking. Tables of 20 or more will require a 25% deposit at the time of 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 (£20.00 per head) will be applied. Food choices must be pre-ordered in advance, placed no later than 72 hours prior to the booking. Prices inclusive of VAT. Service charge is not included.

CHRISTMAS DAY LUNCH MENU

£135 PER PERSON
MIDDAY ARRIVAL. GUESTS SEATED AT 12:30PM

Bubbles on Arrival

APPETISER

Roasted Parsnip Soup, Chestnuts, Herb Oil *(Vegan)*

STARTER

Gin & Beetroot Cured Salmon, Horseradish Cream, Dill Pickles, Soda Bread

or

Ham Hock & Pistachio Roll, Mustard Vinaigrette, Burnt Apple Ketchup, Shallot Rings, Sourdough

or

Crayfish Cocktail, Fermented Chilli 'Mary Rose', Baby Gem, Apple, Celery, Sourdough & Seaweed Crumbs

or

Garden Herb Marinated Roasted Pumpkin, Whipped Goats Curd, Pumpkin Oil, Crispy Kale *(Vegan available)*

MAIN

Roast Norfolk Turkey, Roasted Carrot, Shaved Brussels Sprouts & Chestnut,
Whipped Honeyed Parsnip, Roasted Koffman's Potatoes, Pigs in Blankets, Cranberry Sauce, Gravy

or

Braised Featherblade of Beef, Shaved Sprouts, Horseradish Creamed Potatoes, Glazed Carrot

or

Spiced Monkfish, Butterbeans, Kale, Mussels, Fish Cream, Herb Oil

or

Roasted Pumpkin Orzo Risotto, Pickled Onion, Roasted Walnuts, Crisps *(Vegan)*

PUDDING

Christmas Pudding with Brandy & Orange Custard

or

Sticky Toffee, Vanilla Ice Cream *(Vegan)*

or

Chocolate Fondant, Crème Fraiche, Rum & Raisin Ice cream

or

A Selection of British Cheeses, Fig Chutney, Oatcakes

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Mince Pies

Must be booked and pre-ordered in advance. A 50% deposit will be taken to confirm the booking with the balance due on Christmas Day. A pre-order for the table is required by the 1st December. Cancellation must be made no later than 1st December, after which the deposit will be non-refundable. Prices inclusive of VAT. Service charge not included.