

Festive Season
2026



FOR A TRULY UNFORGETTABLE FESTIVE CELEBRATION IN 2026 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 Wednesday-Saturday from 25th November to 23rd December, our festive party menu offers a delicious sit-down celebration for your group. The real highlight however has to be our stunning 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.

- 15% OFF EARLY BIRD DISCOUNT -

**EARLY BIRD APPLIES WHEN BOOKING WED-THURS,
25TH NOV-23RD DEC (SUBJECT TO OPENING TIMES).**

BOOK BY 31ST OCT QUOTING EARLYBIRD2026 ON BOOKING NOTES OR AT TIME OF BOOKING.

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

£35 FOR 2 COURSES / £40 FOR 3 COURSES
AVAILABLE WEDNESDAY - SATURDAY
FROM 25TH NOVEMBER TO 23RD DECEMBER

STARTER

Roasted Parsnip Soup, Parsnip Crisps, Candied Chestnut, Sourdough

or

Nduja Scotch Egg, Black Garlic Mayo

or

Wood-fired Spiced Cauliflower, Smoked Paprika Yoghurt, Pomegranate Seeds

or

Maple Cured Salmon, Horseradish Cream, Sourdough

MAIN

Bacon Wrapped Stuffed Turkey Breast, Roasted Carrot, Shaved Brussels Sprouts
& Chestnuts, Roast Parsnip, Herb Roasted Potatoes, Pigs in Blankets

or

Butternut Squash & Sage Risotto, Pine Nuts, Herb Oil

or

Herb Crusted Fillet of Rye Bay Cod, Savoy Cabbage with Bacon,
Crispy Potatoes, Hazelnut & Sherry Vinegar Emulsion

or

8oz Grass Fed Rib Eye Steak, Beer Battered Onion Rings,
House Triple Cooked Chips, Peppercorn Sauce - £10 supplement

PUDDING

Christmas Pudding, Cinnamon Brandy Butter, Custard

or

Dark Chocolate Ganache Tart, Crème Fraiche, Honeycomb

or

Sticky Toffee Pudding, Vanilla Ice Cream (Vegan)

or

Selection of Kent & Sussex Cheese, Fig Chutney, Oatcakes - £5 supplement



To redeem the early booking 15% off promotion, simply quote EARLYBIRD2026 in your booking notes or at the time of booking. Terms and Conditions apply. Cannot be used in conjunction with any other offer.

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.

FESTIVE BOWL FOOD MENU

**£35 PER PERSON - MINIMUM OF 15 PEOPLE, MUST BE TAKEN BY THE WHOLE PARTY
VEGAN OPTIONS AVAILABLE ON REQUEST**

**AVAILABLE WEDNESDAY - SATURDAY
FROM 25TH NOVEMBER TO 23RD DECEMBER**

SNACKS

Kentish Sausage & Cranberry Sausage Rolls, Flaky All-Butter Pastry

Honey & Mustard Glazed Pigs in Blankets

Smoked Mackerel Pâté Crostini, Pickled Red Onion, Dill

Crispy Brie, Spiced Cranberry Relish *(Vegetarian)*

Roasted Root Vegetable & Sage Arancini, Garlic Aioli *(GF, Vegan)*

BOWLS

Braised Local Venison & Root Vegetable Stew, Creamy Mash *(GF)*

Truffle Macaroni & Kentish Blue Cheese, Herb Crumb *(Vegetarian)*

PUDDINGS

Mini Warm Mince Pies

Dark Chocolate & Orange Brownie Bites *(GF)*

Must be booked in advance, either via phone or email. A 25% deposit will be taken to confirm the booking. Full cancellation of the booking must be made no later than 14 days in advance, after which the deposit will become non-refundable; 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

£140 PER PERSON, CHILDREN UNDER 12 PAY HALF PRICE
MIDDAY ARRIVAL. GUESTS SEATED AT 12:30PM

Bubbles on Arrival

APPETISER

Roasted Parsnip Soup, Parsnip Crisps, Candied Chestnut

STARTER

Maple Cured Salmon, Horseradish Crème Fraîche, Fennel & Apple Salad, Focaccia

or

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

or

Beetroot & Horseradish Arancini, Watercress Foam, Caper Aioli, Parmesan (GF, Vegan)

or

Confit Duck Rillettes, Fig & Orange Chutney, Toasted Focaccia

MAIN

Bacon Wrapped Turkey With Stuffing, Roasted Carrots & Parsnips
Garlic & Herb Roasted Potatoes, Shaved Brussels Sprouts with Chestnuts, Pigs in Blankets, Gravy

or

Butternut & Sage Risotto, Pine Nuts, Herb Oil, Parmesan (Vegan)

or

Kentish Beef Wellington, Braised Red Cabbage, Truffled Mashed Potatoes, Creamy Peppercorn Sauce

or

Grilled Seabass, Crispy Potato & Bacon Terrine, Shellfish Bisque, Charred Tenderstem Broccoli

PUDDING

Christmas Pudding, Cinnamon Brandy Butter, Custard

or

Mulled Wine Poached Pear, Vanilla & Almond Sable, Orange Sorbet

or

Chocolate Fondant, Crème Fraîche, Pistachio Ice Cream

or

Cheesemakers Of Canterbury Cheese Board, Fig Chutney, Oatcakes

Mince Pies, Tea & Coffee

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.