



THE PACKHORSE

4 COURSE CHRISTMAS MENU

£32 per person

ON ARRIVAL

Selection of

Olives, mix of Nocellara and Kalamata olives | Garlic pizza bread, with mozzarella

STARTERS

Choose from

Mushroom arancini, porcini, truffle mayonnaise and parmesan (VO)

Duck liver pate with toasted sourdough bread

Grilled Portobello Mushrooms, with goats cheese and spinach on a roasted pepper and aubergine puree base and a drizzle of pesto (V, GF)

Roasted sweet potato and parsnip soup

MAINS

Choose from

Christmas Pizza, turkey breast, pigs in blankets, caramelised onions, sliced brie, San Marzano organic tomato and fior di latte

Turkey Breast Milanese, breaded turkey breast, sweet cranberry sauce with either, fries, house salad or spaghetti pomodoro

Mushroom risotto, selection of mushrooms, pine nuts and parmesan (VO, CN)

120z Ribeye Steak, grilled cherry tomatoes, peppercorn sauce, bone marrow butter and dauphinoise potatoes (supplement £7)

Supergreen salad, quinoa, heritage tomatoes, rocket and avocado with either, feta cheese, grilled chicken or grilled salmon

Pesto cavatappi, 'cork screw' shaped pasta with roasted peppers, grilled courgettes, basil pesto, burrata and parmesan (CN)

Butterflied Sea bass roasted with parsnip puree and green beans

SIDES

supplement £5

Pigs in blankets | **Dauphinoise potatoes** | **Truffle and Parmesan potatoes** (VO)

Mediterranean vegetables (VG, GF) | **Mixed salad** (VG, GF)

DESSERTS

Choose from

Tiramisu (V) | **Pecan Pie** with Vanilla ice cream | **Lemon Tart** with raspberry coulis | **Ice-cream** (V)

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free, (CN) Contains nuts, (VO) Vegetarian option, (VGO) Vegan option

In case of allergies or dietary requirements, please speak to your waiter. A discretionary 12.5% service charge will be added.



WINE

WHITE WINES

	 175 ml	 250 ml	 Bottle
Pinot Grigio, Mezzacorona , Italy, 2022	9.0	11.5	32.0
Chenin Blanc, Niel Joubert , South Africa, 2023	7.5	10.5	28.0
Airén/Verdejo, Soñadora (Organic) , Spain, 2022	8.0	11.0	30.0
Chablis 1er Cru Fourchaume, Brocard , France, 2021			79.0
Albariño, Serra da Estrela , Spain, 2022			40.0
Picpoul de Pinet St Clair , Luvignac, France, 2022	9.0	12.0	33.0
Sauvignon Blanc, NZ, Featherdrop , New Zealand, 2022	9.5	12.5	35.0

RED WINES

Merlot, Mezzacorona , Italy, 2021			28.0
Nero d'Avola Montalto (Organic) , Italy, 2021	8.0	11.0	30.0
Malbec, Norton Finca La Colonia , Argentina, 2022	9.0	12.0	33.0
Côtes-du-Rhône, Ferraton , France, 2021	9.0	12.0	35.0
Rosso di Montalcino , Pian delle Vigne, Antinori	11.5	16.0	45.0
Pèppoli Chianti Classico, Antinori , Italy, 2021			47.0
Pinot Noir, Matetic (Organic) , Chile, 2020			38.0
Rioja Reserva, Conde Valdemar , Spain, 2015	11.5	16.0	45.0
Tignanello, Antinori , Italy, 2019			180.0

ROSE WINES

Whispering Angel, Côtes de Provence Rosé , France, 2022			49.0
Calafuria, Tormaresca , Italy, 2022	10.5	14.0	39.0
Domaine Coste Rosé , France, 2022	7.5	10.5	28.0

CHAMPAGNE & SPARKLING

Prosecco Extra Dry, Serena 1881 , Italy	8.0		36.0
Prosecco Rosé, Serena 1881 , Italy, 2022			36.0
Crémant de Bourgogne, Brut Reserve Marsigny , France	11.0		50.0
Everflyht Brut , Great Britain			50
Laurent-Perrier La Cuvée , France			88

COCKTAILS

Aperol Spritz	10.0	Classic Mojito	10.0
Classic Margarita	10.0	Pornstar Martini	10.0
Hugo Spritz	10.0	Espresso Martini	10.0
Peach Bellini	9.0	Negroni	10.0
Passion Fruit Bellini	9.0		
Sex on the Beach	10.0		

BEER & CIDER

Peroni 330ml/660ml	5.45/7.0
Peroni draught half/pint	4.50/7.0
Peroni Non Alcoholic	5.0
Moretti draught half/pint	4.50/7.0
Guinness draught pint	7.0
Guinness draught 0.0% pint	7.0
Estrella draught half/pint	4.50/7.0
Asahi 330ml	5.5
Tiger 330ml	5.5
Alhambra 330ml	5.5
Corona 330ml	5.3
Corona 0% 330ml	5.2
Cornish Orchards cider half/pint	3.0/5.6

SOFT DRINKS

Coca Cola	4.25
Diet Coke	4.25
Coke Zero	4.25
Sprite Zero	4.25
San Pellegrino orange	4.25
San Pellegrino lemon	4.25
Mineral Water 750ml	4.0
Fresh orange juice	5.0
Apple Juice	4.5
J20 Orange & Passion fruit	4.25
J20 Apple & Raspberry	4.25

COFFEES AND TEAS

Espresso	3.35
Double Espresso	3.75
Macchiato	3.75
Flat White	3.75
Café Latte	3.75
Cappuccino	3.75
Americano	3.45
Mocha	3.75
Selection of teas	3.25

MOCKTAILS

Virgin Mary	6.0
Fruit Cooler	6.0
Passion Fruit Crush	6.0



TERMS AND CONDITIONS

✉ reservations@the-packhorse.com

☎ 01753889071

To secure your reservation, a payment card pre-authorisation is required upon proceeding with your booking. A deposit fee of £10 per person will be automatically processed 10 days prior to your booking date, this amount will then be deducted from your final bill on the day.

To ensure a seamless dining experience for your celebration, please submit your festive menu selections at **info@the-packhorse.com** at least five days prior to your booking. Kindly note that late pre-order may result in limited availability of certain dishes.

📍 1 West Common, Gerrards Cross SL9 7QN

🌐 the-packhorse.com