



Christmas day dinner

We are delighted to welcome you to the Parkview suite, where you can enjoy a pre-lunch drink from the bar as you gather with your friends and family to start your festive celebrations

Let the festivities continue, so join us in the Balmoral suite where lunch is served!

Served at your table

Jerusalem artichoke and winter truffle soup

From the Pennyhill bakery - white cobb rolls, garden herb focaccia,

Pennyhill Park seeded sourdough accompanied by garden herb butter

Buffet and carvery

Come along through to the Sandringham suite to make your Festive Feast choices from our chef's Christmas buffet and carvery, filled with our signature dishes and seasonal favourites

Salad buffet

Mixed baby leaf salad, marinated tomato, rainbow radishes, pea, bean and mint salad, mixed ancient grains, boiled Chapel Farm eggs, cucumber and fennel slaw, bocconcini mozzarella, pickled red onion, toasted herb croutons, Old Winchester cheese shavings, red pepper houmous, British cold pressed rapeseed oil, French dressing, Caesar dressing, Estate elderflower vinegarette

Fisherman's catch

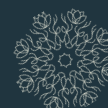
Whole baked Hampshire ChalkStream trout

Scottish smoked salmon gravlax

Whipped cod roe

Dressed Cornish crab

Maldon Rock oysters shucked to order with your choice of accompaniment of shallot vinegar, lemon or tabasco






Deli selection

Tempus Surrey Charcuterie selection – achari salami, spiced loin, bresaola, coppa
Marinated Provençal olives, sun-dried tomatoes
Caper berries, cornichons, pickled onions, piccalilli
Hill House Farm pork, sage and apple sausage roll
Pennyhill Park honey and mustard roasted gammon
Windsor Great Park game terrine with sloe gin and plum chutney

The main event



Served with duck-fat roasted potatoes, Pennyhill Park honey roasted carrot and parsnips, braised red cabbage, cauliflower cheese, sage and apple stuffing, pigs in blankets, brussels sprouts with chestnuts, seasonal green vegetables, Yorkshire puddings, red wine jus, vegetarian jus, cranberry sauce, sourdough bread sauce, horseradish sauce and mustard

Surrey Hills Bronze turkey
Barracks Farm beef Wellington
Poached turbot, Ridgeview English sparkling wine and caviar sauce with celeriac
Hillfield vegetarian haggis, root vegetable and cabbage presse

Time for something sweet


Pennyhill Park Christmas pudding
Mulled fruit steamed jam sponge
Brandy custard and vanilla custard
Macaroon Christmas tree tower – cranberry & Ridgeview, vanilla, toffee apple
Chocolate and orange yule log
Chestnut and blackcurrant Mont Blanc
White Forest
Clementine and redcurrant trifle
Vanilla and chocolate marble crème brûlée
Selection of home-made ice cream and sorbet and scrumptious toppings

Selection of British cheeses

Sourdough crackers, celery, apple, grapes, orchard fruit chutney

After lunch brew and sweet treat

Filter coffee and English breakfast tea
Mince pie fudge and spiced plum pastille



A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.

