

TERMS & CONDITIONS

BOOKING PERIOD:

CHRISTMAS PARTY BOOKINGS ARE AVAILABLE FROM MONDAY 17TH NOVEMBER TO SUNDAY 21ST DECEMBER.

Bespoke Events may be arranged till end of January by prior agreement.

ROOM HIRE:

PRIVATE ROOM HIRE IS SUBJECT TO AVAILABILITY. FEES WILL APPLY DEPENDING ON THE SIZE OF THE PARTY, TIME, AND DATE OF THE EVENT.

SERVICE CHARGE:

A discretionary 12.5% service charge will be added to your final bill.

CANCELLATIONS:

CANCELLATIONS MADE WITHIN 10 DAYS OF THE EVENT WILL INCUR A £30 PER PERSON CHARGE.

GUEST REDUCTIONS:

ANY GUESTS WHO DO NOT ATTEND ON THE NIGHT WILL BE CHARGED AT FULL PRICE, UNLESS AT LEAST 3 DAYS' NOTICE HAS BEEN PROVIDED.

To Enquire, Book or Pre-Order:

Please Email our Events Coordinater Hannah HANNAH@HENRYSCOTSWOLDS.CO.UK

OR

Call and Request Hannah 01285 659466



PRE-DINNER RECPTION

CANAPES ON ARRIVAL

Seasonal Canape's for the party Guests will have the choice of three to be served as guests arrive.

£10 / Head

NYETIMBER ON ARRIVAL

Glass Of Nyetimber for guests upon entrance, Classic Cuvee & Rosé available.

£10 / Head

CHAMPAGNE & OYSTERS ON ARRIVAL

Porthilly Oysters & Pierre Mignon Premier Cru Champagne for all Guests upon entrance.

£20 / Head

Upgrade to Dom Perignon

£60 / Head

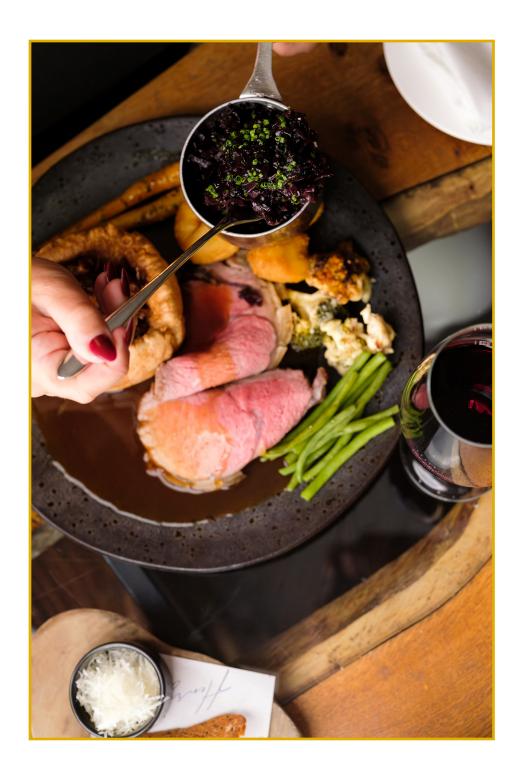
THE MAIN EVENT

THREE COURSE MENU

Enjoy a choice of Starters, Mains serevd with Family-Style, and a Dessert.

Browse the following pages to explore your options.

£50 / Head



STARTERS

HENRY'S HAM, EGG & CHIPS

Ham Hock Terrine, Shoestring Fries, Duck Egg, Gherkin Ketchup

LOBSTER & CRAYFISH SLIDER

Brioche Roll, Gem Lettuce, Marie-Rose

BEETROOT SALMON GRAVADLAX

Crème Fraiche, Dill, Toast

BUTTERNUT SQUASH, COCONUT & SCOTCH BONNET VELOUTÉ

Cashew Nut Cream, Sourdough Croute

MAIN COURSE

All four choices of our main courses are designed to be served family style, with boards of sharing sides displayed in the centre of the table.

SHARING SIDES

Roast Potatoes, Honey Roasted Carrots & Parsnips, Braised Red Cabbage, Crispy Brussel Sprouts, Pigs in Blankets

ROAST RUBY RED SIRLOIN

Yorkshire Pudding, Horseradish Cream

RABBIT & PANCETTA PIE

Green Beans, Gravy

WHOLE ROASTED CORNISH SOLE

Shrimp, Samphire, Capers

COAL ROASTED BROCCOLI & STILTON PIE

Green Beans, Gravy

HENRY'S BEEF WELLINGTON

Minimum of 2 Guests (Supplement £25.00 / Head)



DESSERTS

CHRISTMAS PUDDING

Brandy Cream, Redcurrants

STICKY TOFFEE PUDDING

Miso Butterscotch Sauce, Vanilla Ice Cream

APPLE & BLACKBERRY CRUMBLE

Baileys Crème Anglaise

CHRISTMAS CAROUSEL

a fun way to finish your meal. (Supplement £5.00 / Head)

AFTER DINNER EXTRAS

CHEESEBOARD & PORT

Family Style Cheeseboard featuring 5 British Cheese & accompaniments

£15 / Head

MULLED WINE & MINCE PIES

Finish your evening with Mulled Wine, Mince Pies & Brandy Cream.

£5 / Head



GIVE THE GIFT OF HENRY'S

This Christmas, give the Gift of Dining at Henry's - Gift Cards available in any amount.

Purchase Online or with a Member of our Team.

A FESTIVE NOTE FROM HENRY'S

As the year draws to a close, we'd like to thank all our guests for sharing their special moments with us.

The festive season is a time to gather, to celebrate, and to indulge - and it's our pleasure to help make those occasions truly memorable. Whether you're raising a glass with friends, dining with family, or treating your team to a well-deserved Christmas party, we look forward to welcoming you to Henry's this December.

Here's to good food, fine wines, and unforgettable celebrations

From all of us at Henry's, we wish you a very Merry Christmas and a wonderful New Year.