

*Henry's*



CHRISTMAS PARTY MENU 2025





## 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 Coordinator Hannah*  
HANNAH@HENRYSCOTSWOLDS.CO.UK

OR

*Call and Request Hannah*  
01285 659466



## PRE-DINNER RECEPTION

### 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 Cuvée & 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 served 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.