

The Perfect Christmas get together!



CHRISTMAS CELEBRATIONS

Perfect spots for work parties or festive get-togethers with drinks, food and cozy spaces



PRIVATE HIRE

Festive drinks and exclusive areas for an intimate, seasonal celebration



FESTIVE SPECIALS

Indulge in hearty festive dishes and signature cocktails crafted for the holidays



BESPOKE PACKAGES

Customised packages, welcome drinks, and more to make your celebration special!



EARLY BIRD OFFER!

Book early and get an extra 10% added to your bar tab, our little Christmas gift to you!

Function Room

Capacity: 50 People

Situated above The Flying Horse, our versatile function room is the ideal space for your Christmas booking. Whether you're hosting a festive celebration, a private dinner, or a corporate event, the adaptable layout can be tailored to your needs. Featuring its own sound system and HD screens, it's perfect for enjoying a classic Christmas party atmosphere or relaxing with private dining. The space is fully equipped with a private bar, offering the comfort and exclusivity of your own personal venue, ideal for colleagues, friends, and family alike. Whatever the occasion this Christmas, make it truly special at The Flying Horse.

- ▶ Private Bar
- ▶ Private Space
- ▶ Private Toilets
- ▶ HD Screens
- ▶ Adaptable Layout
- ▶ Separate Sound System



To check availability or make an enquiry about hosting your Christmas event, get in touch with our team today!

Three Course Meal

Two Courses / 27.00 | Three Courses / 32.00

STARTERS

Butternut Squash & Sweet Potato Soup

A creamy butternut squash and sweet potato soup, served with toasted malted wheat bloomer

Mushroom Risotto (GF)

Arborio rice with sautéed mushrooms, white wine, and herbs, topped with Parmesan and truffle-infused oil

Beef Brisket Croquettes

Tender, slow-cooked beef in a crispy breadcrumb coating, served with Bourbon barbecue sauce

Smoked Salmon (GF)

Smoked salmon with beetroot and crème fraîche

MAINS

Roast Turkey

Roasted turkey breast with pigs in blankets, sautéed carrots, roasted Brussels sprouts, potatoes, parsnip chips, stuffing, Yorkshire pudding, and cranberry sauce. Served with house gravy

Honey Gammon

Honey-glazed gammon with sautéed carrots, roasted Brussels sprouts, potatoes, parsnip chips, stuffing, and Yorkshire pudding. Served with house gravy

Roast Cod (GF)

Roasted cod with kale, cabbage, and Royal Jersey potatoes, served with a creamy garlic butter sauce

Beetroot Wellington (VG)

Beetroot Wellington with sautéed carrots, roasted Brussels sprouts, potatoes, parsnip chips, stuffing, and cranberry sauce. Served with house gravy

PUDDINGS

Sticky Toffee Pudding (GF)

Served with vanilla ice cream

Chocolate Fondant (GF)

Served with vanilla ice cream

Basque Cheesecake

Served with Cornish clotted cream

Platters & Buffet

PLATTERS

All served with house gravy and a selection of sauces

Festive Board / 29.95

Honey and mustard glazed ham slices, mini beef & ale pies, Yorkshire pudding bites with roast beef & horseradish cream, pigs in blankets, and roast potatoes

Garden Feast (V) or (VG) / 29.95

Brie and cranberry wontons, boletus mushroom croquettes, sweet potato falafel bites, spring rolls, and roast potatoes. Served with house gravy and a selection of sauces

Season's Best (GF) / 29.95

Honey and mustard glazed ham slices, whole-tail breaded scampi, spicy corn fritter, pigs in blankets, and roast potatoes. Served with house gravy and a selection of sauces.

BUFFET

All served with garden salad, house gravy, and a selection of sauces / 18.00 per person

▶ Loaded Potato Skins

Baked potato skins filled with melted cheese, crispy bacon bits, and chives

▶ Mini Turkey Sliders

▶ Mini Fish and Chips

▶ Mac & Cheese Croquettes

▶ Roast Skewers

Carrots, stuffing, roast potatoes, Brussels sprouts, and pigs in blankets (swap turkey for pulled mushrooms)

▶ Yorkshire Pudding Bites

Served with roast beef and horseradish cream

▶ Breaded Mushrooms

Drinks

Bottle of Wine / 20.00

Choose from our house White, Red or Rosé

Bottle of Prosecco / 25.00

Beer Bucket / 40.00

Bucket of 10 beers. Choose from Corona or Heineken

Moët & Chandon Champagne / 65.00

If you'd prefer to choose your own drinks, we've got you covered as well

(V) Vegetarian / (VG) Vegan / (GF) Gluten Free / Scan the QR code for allergens



Terms & Conditions: Vegan and gluten - free options are available. Please note that food offers may be subject to minor