
Antrobus Arms
Christmas &
New Year 2026

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We hope you can join us to celebrate the festive season, with your friends, family & colleagues alike.

We have a selection of Festive Menus & Christmas Events to enjoy this December, there really is something for everyone.

From all of us at the Antrobus Arms, we would like to wish you a very Merry Christmas.

Barnes family & the whole team.

Antrobus Arms

Christmas Fayre Menu

Preorder & deposit of £10 per head required for tables of 12 or more.

2 Course £33 3 Course £38

Available from Thursday 26th November to December 30th 2026 (For Sundays, see our Festive Sunday Menu)

Starters

Celeriac Velouté, pickled Winter vegetables, micro chervil, crusty bread. **v**

Ham Hock & Chicken Terrine, piccalilli, toasted sourdough, Winter herb salad. **gf***

Miniature Game Pie, braised red cabbage, apple chutney, Port & Maderia jus.

Beetroot & Mushroom Cannoli, candied beetroot crisp, apple & raisin compote, Port jus. **ve gf* df**

Main Courses

All served with carrots, Brussel sprouts & braised red cabbage.

Hand Carved Turkey Breast, roasted potatoes, roasted parsnip, sage & chestnut stuffing, bacon wrapped sausage, turkey gravy. **gf***

Beef Bourguignon, pomme purée, tenderstem broccoli, crispy shallots, red wine jus. **gf**

Pork Belly, fondant potato, black pudding crumb, apple purée, kale, celeriac purée, cider jus. **gf***

Pan Fried Salmon, crushed potatoes, winter herbs, samphire, dill beurre blanc, herb oil. **gf**

Winter Vegetable Pithivier, cauliflower, chestnut, kale, beetroot crisp, celeriac purée, Maderia jus. **ve df**

Christmas Dinner Platter £12 (Serves 4)

Pigs in blankets, honey roast parsnips, mashed potatoes, Yorkshire puddings, sage & chestnut stuffing.

Desserts

Sherry Trifle, Chantilly cream, mulled berries, vanilla custard, almond crumb.

Chocolate Delice, clementine gel, praline, honeycomb ice cream. **gf**

Mulled Berry Bakewell Tart, cranberry gel, Chantilly cream. **gf**

Christmas Pudding, citrus zest, brandy sauce.

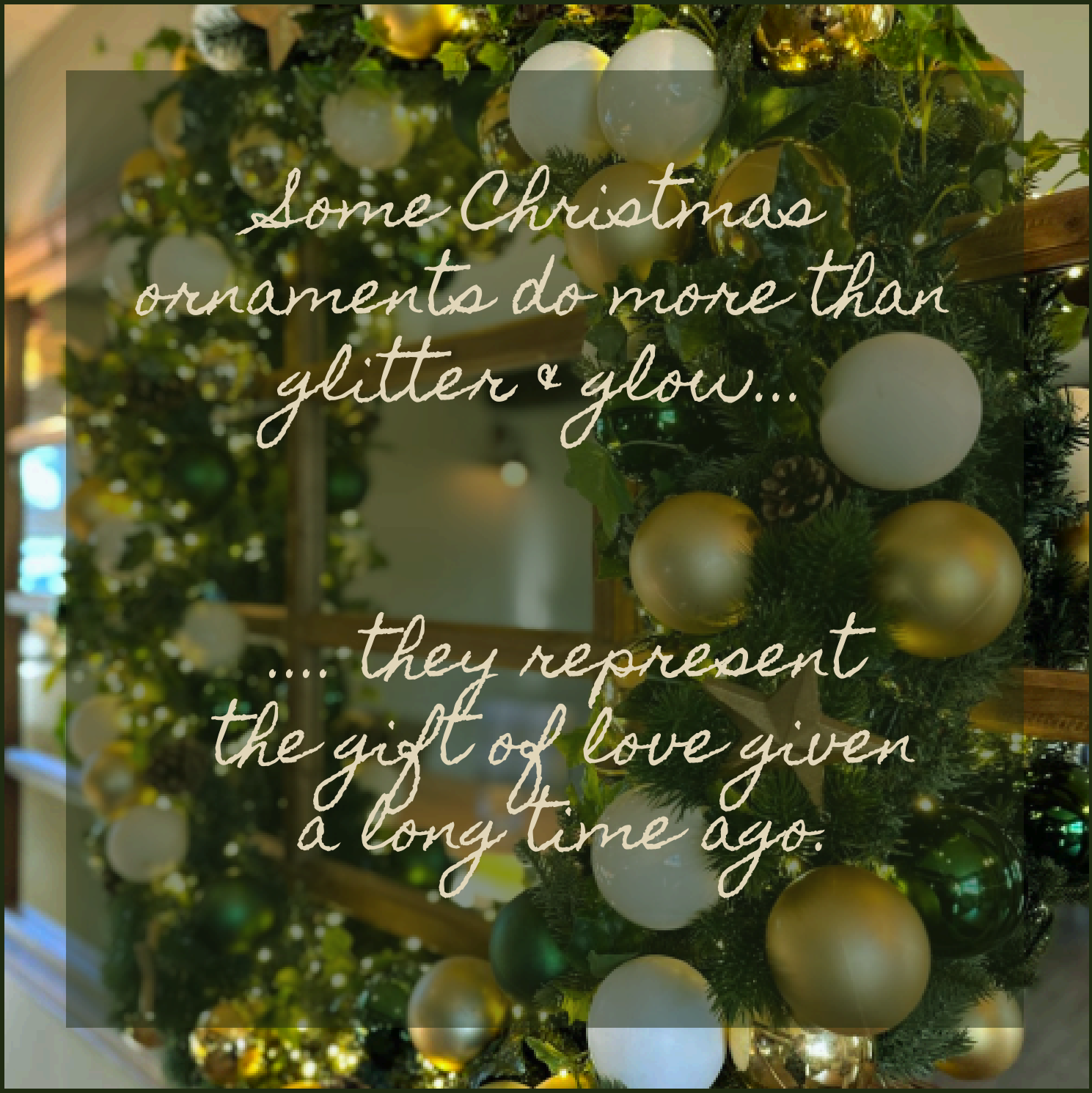
After Dinner

Homemade Mince Pies & Duda Ground Coffee £5 per head

Cheese Platter & Weise & Krohn Tawny NV Port *from* £8 per head

Chocolate Truffles & Cognac *from* £12 per head

v vegetarian ve vegan df dairy free gf gluten free * adaptable to dietary requirements


Some Christmas
ornaments do more than
glitter & glow...
.... they represent
the gift of love given
a long time ago.


It's the most
wonderful time
of the year...

Festive Sundays Menu

Preorder & deposit of £10 per head required for tables of 12 or more.

2 Course £33 3 Course £38

Available every Sunday from 28th November to January 2nd 2027

Starters

Celeriac Velouté, pickled Winter vegetables, micro chervil, crusty bread. **v**

Ham Hock & Chicken Terrine, piccalilli, toasted sourdough, Winter herb salad. **gf***

Miniature Game Pie, braised red cabbage, apple chutney, Port & Maderia jus.

Beetroot & Mushroom Cannoli, candied beetroot crisp, apple & raisin compote, Port jus. **ve df gf***

Main Courses

All served with carrots, Brussel sprouts & braised red cabbage.

Hand Carved Turkey Breast, roasted potatoes, roasted parsnip, sage & chestnut stuffing, bacon wrapped sausage, turkey gravy. **gf***

Roast Topside of Beef, roasted potatoes, Yorkshire pudding, house gravy, **gf* df***

Beef Bourguignon, pomme purée, tenderstem broccoli, crispy shallots, red wine jus. **gf**

Pork Belly, fondant potato, black pudding crumb, apple purée, kale, celeriac purée, cider jus. **gf***

Pan Fried Salmon, crushed potatoes, winter herbs, samphire, dill beurre blanc, herb oil. **gf**

Winter Vegetable Pithivier, cauliflower, chestnut, kale, beetroot crisp, celeriac purée, Maderia jus. **ve df**

Christmas Dinner Platter £12 (Serves 4)

Pigs in blankets, honey roast parsnips, mashed potatoes, Yorkshire puddings, sage & chestnut stuffing.

Desserts

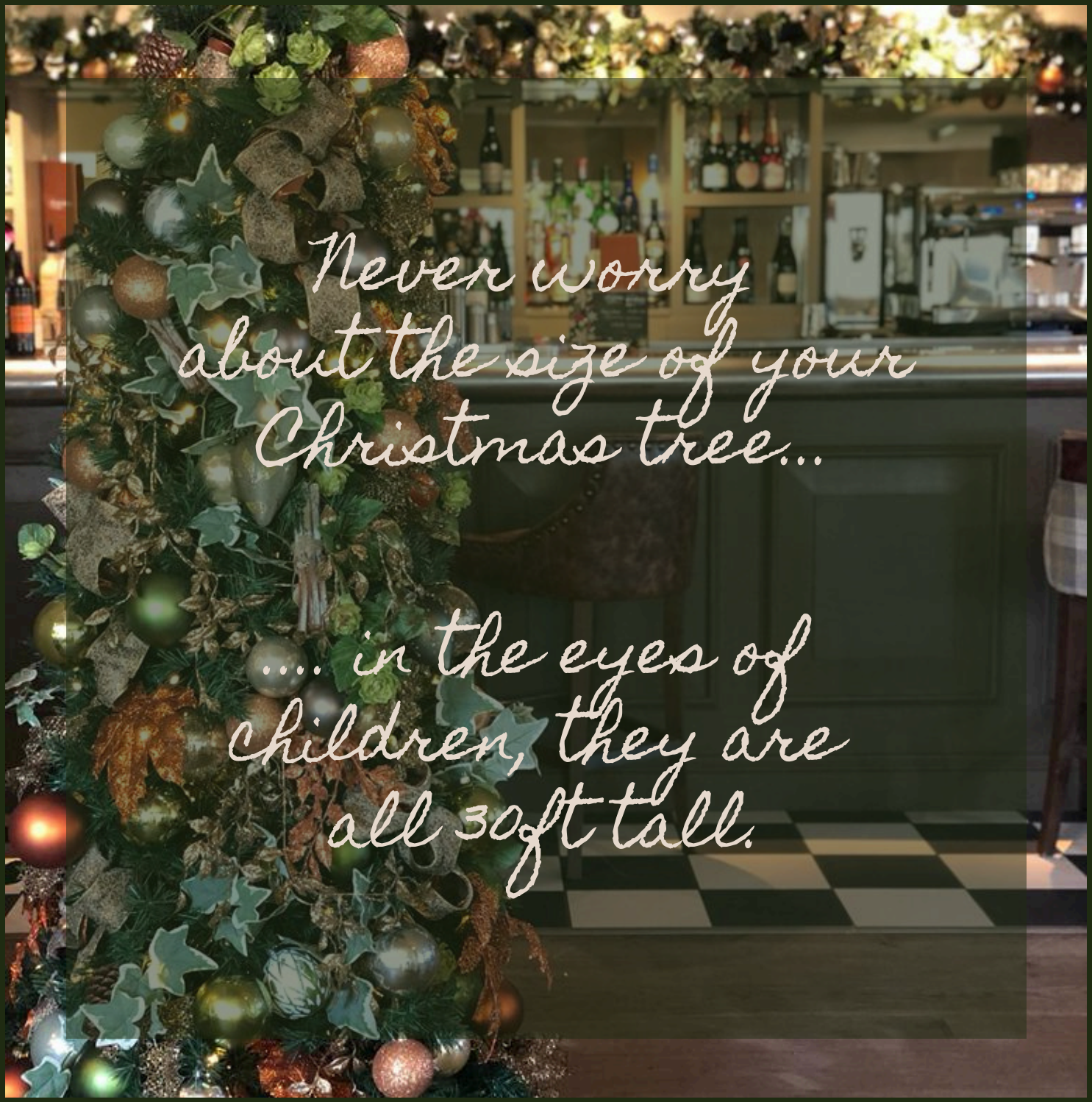
Sherry Trifle, Chantilly cream, mulled berries, vanilla custard, almond crumb.

Chocolate Delice, clementine gel, praline, honeycomb ice cream. **gf**

Mulled Berry Bakewell Tart, cranberry gel, Chantilly cream. **gf**

Christmas Pudding, citrus zest, brandy sauce.

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Never worry
about the size of your
Christmas tree...
.... in the eyes of
children, they are
all 30ft tall.

Festive Tasting Menu £75 per person

Available Wednesday - Saturday throughout December (excluding Christmas Eve, Boxing Day & New Year's Eve)
Paired Wine Flight £45 per person.

Amuse Bouche

Celeriac Velouté, pickled winter vegetables, micro chervil.

Smalltown Vineyards Rag & Bone Riesling, Eden Valley 2024

Starter

Smoked Duck Breast, chicory, blue cheese, hazelnut granola, frisée, port dressing

Henners Pinot Gris 2024

Fish

Cure Chalk Stream Trout, buttermilk, cucumber dill, compressed apple, toasted rye crumb.

Genetie Les Piliers, AOP Mâcon-Charnay-lès-Mâcon 2024

Main

Venison Haunch, confit onion, celeriac fondant, baby carrot, crispy shallot, black garlic purée, red wine jus.

Crozes Hermitage La Grand Comtadine

Dessert

Black Forest Choux Bun, morello cherries, Kirsch syrup, dark chocolate crémeux, vanilla ice cream, white chocolate crumb.

Cline Cellars Late Harvest Mourvèdre, Contra Costa County AVA

Coffee & Mince Pies

*Please note: Our tasting menu is designed as a complete dining experience and, to ensure we can deliver it consistently, all guests at the table must dine from the tasting menu. We're unable to accommodate a mixture of tasting menu and à la carte orders within the same party. Thank you for your understanding.