



MAKE THE FESTIVE SEASON SPARKLE

*Let us spoil you with a selection of
indulgent treats and divine tipples*

**WILD THYME
& HONEY**



LET THE FESTIVE FEASTING BEGIN!

*Join us in celebrating the festive season
in true sparkling style.*

Settle in with our two or three-course festive menus,
plan a cosy seasonal staycation, or drop by for a glass
of something sparkling. Whether it's family gatherings,
team celebrations, or long-overdue catch-ups,
you'll find the joy of Christmas happening here.



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OUR MENUS

This Christmas, Wild Thyme & Honey invites you to gather around the table for festive feasts made for sharing. From 16th November, our seasonal menus will be filled with comforting classics and rich, warming dishes, served in cosy spaces made for celebrating together. Whether it's a long lunch with loved ones or dinner with friends, pull up a chair, settle in and enjoy the season with us.





Canapés

Savoury

- Steak Tartare Crostini horseradish cream 3.5
Smoked Salmon Blini lemon & chive crème fraîche, salmon caviar 3
Devon Crab Tartlet apple, chives 3.5
Pig in Blanket Mini Hotdog cranberry chutney 2.5
Goats' Cheese & Clementine Chutney Tartlet | V 2.5
Whipped Ricotta Tart butternut squash, cranberries, crispy sage | V 2.5
Chicken Liver Parfait quince, toasted focaccia 2.5
Chicken, Pitchfork Cheddar & Leek Croquette 3
Brie & Chestnut Crostini winter greens, cranberry slaw | V N 2.5
Vegan Burrata Crostini pomegranate, chestnuts | PB N 2.5
Beetroot & Rosemary Hummus crispy chickpeas, pickled
guindilla chilli | PB NG 2.5

Sweet

- Stollen Bites | V 3
Mince Pie | V 3
Christmas Spiced Chocolate Brownie | PB 2.5
Vanilla Madeleines orange, honey, pistachio | N 2.5
Mini Sticky Toffee Pudding 2.5

Champagne & Fizz

Full drinks list
available

	125ml	Bottle
Prosecco Extra Dry Veneto, Italy, 11%	8.1	47
Nyetimber Rosé West Sussex, England, 12%	11.6	67
Moët & Chandon Brut Champagne, France, 12.5%	15.3	89

Vegetarian | V Plant-based | PB Contains nuts | N Non-gluten or can be made non-gluten | NG
If you suffer from any allergies, please ask a waiter for more information.



Festive Set Menu

2 Courses 35.95 | 3 Courses 46.95

Starters

- Smoked Salmon orange, pomegranate & watercress salad, crème fraîche, sourdough
- Chicken Liver Parfait quince, pickles, sourdough
- Spiced Pumpkin Soup sage, chestnuts, sourdough | PB
- Heritage Beetroot Salad orange, pear, walnuts, radicchio | PB NG N

Mains

- Roast Turkey Crown beef dripping roast potatoes, crushed winter roots, Brussels sprouts, roast parsnip, pigs in blankets, cranberry sauce, gravy
- Roast Sirloin of Beef beef dripping roast potatoes, crushed winter roots, Brussels sprouts, roast parsnip, pigs in blankets, horseradish cream, gravy **5 supplement**
- Roasted Harissa Cauliflower Steak chickpeas, winter greens, chestnuts & orange | PB NG
- Pan-Roasted Seabass celeriac, samphire, new potatoes, hazelnuts, gremolata | NG N

Puddings

- Christmas Pudding brandy butter ice-cream | N
- Chocolate Brownie vanilla cream, cranberries, mixed nuts | PB N
- Bramley Apple & Fig Crumble bay-leaf custard | PB NG
- Cornish Blue quince, celery, seeded crispbread | V

Champagne & Fizz

Full drinks list available

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Signature Celebration Menu

3 Courses 68

Starters

- Spiced Pumpkin Soup sage, chestnuts, sourdough | PB
- Dressed Devon Crab celeriac remoulade, brown crab mayo, sourdough
- Smoked Duck Breast pear, watercress & radish salad, sourdough
- Twice-Baked Pitchfork Cheddar & Red Leicester Soufflé truffle, sage
- Roasted Crown Prince Squash, Pomegranate, Lentil & Winter Leaf Salad yogurt & tahini dressing | PB NG

Mains

- Roast Turkey Crown honey roasted gammon, beef dripping roast potatoes, crushed winter roots, Brussels sprouts, roast parsnip, pigs in blankets, cranberry sauce, gravy
- Roast Sirloin of Beef beef dripping roast potatoes, crushed winter roots, Brussels sprouts, roast parsnip, pigs in blankets, horseradish cream, gravy
- Roasted Hake bisque sauce, fennel, samphire, mussels | NG
- Wild Mushroom Wellington roast potatoes, crushed winter roots, Brussels sprouts, roast parsnips, gravy | PB NG
- Pan-Roasted Duck Breast crushed winter roots, red chicory, cherries | NG

Puddings

- Christmas Pudding brandy butter ice-cream | N
- Chocolate Brownie vanilla cream, cranberries, mixed nuts | PB N
- Bramley Apple & Fig Crumble bay-leaf custard | PB NG
- Pitchfork Cheddar, Baron Bigod, Cornish Blue quince, celery, seeded crispbread

Champagne & Fizz

Full drinks list available

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Sharing Boards

Sliders

Mix of ten - 90

British Beef Burger Oglethield cheese, pickles

Roast Turkey winter greens, chestnut slaw, cranberry sauce

Plant-Based Burger vegan cheese, pickles | PB

Boards

Charcuterie salami, coppa & prosciutto, cornichons, figs, olives, London Sourdough, seeded crispbreads 75

Artisan Cheeseboard Baron Bigod, Pitchfork Cheddar, Cornish Blue, seeded crispbreads, celery, figs, walnuts, quince jelly | N 75

British Cured Fish smoked mackerel pâté, hot smoked salmon rillettes, smoked salmon & caper dressing, London Sourdough, cucumber & fennel salad 90

Maldon Oysters shallot vinegar, lemon, Tabasco, samphire 65

Winter Mezze raw vegetable crudité, beetroot hummus, sourdough croutons | PB 70

Sides To Share

Rosemary & Garlic Roasted Potatoes | PB NG 16

Pigs in Blankets 20

Parmesan Fries | NG 18

Seasonal Leaves pistachio, mint, orange dressing | PB N NG 15

Champagne & Fizz

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Christmas Day Celebration

4 Courses 140

For The Table

Choose Three

Devon Crab Tartlet brown crab mayonnaise, apple

Steak Tartare Crostini

Vegan Burrata pomegranate, chestnut crostini | PB N

Whipped Ricotta Tart butternut squash, sage | V

Beetroot & Rosemary Hummus crispy chickpeas, pickled chilli | PB NG

Starters

Spiced Pumpkin Soup sage, chestnuts, sourdough | PB

Roast Scallops orange & sage butter, Aleppo chilli, samphire

Rare Fillet of Beef Carpaccio figs, fennel, pomegranate, olive oil

Slow-Cooked Balsamic Shallot Tarte Tatin mushroom purée, lovage & hazelnut gremolata | PB N

Mains

All served with
beef dripping
roast potatoes,
maple glazed roots,
Brussels sprouts &
pigs in blankets

Roast Turkey Crown honey glazed gammon, duck, cranberry sauce

Pan-Roasted Fillet of Beef celeriac purée, wild mushrooms

Wild Mushroom Wellington truffle, celeriac purée, samphire | PB NG

Pan-Roasted Halibut bisque sauce, mussels, fennel, samphire

Lemon Sorbet to cleanse the palate

Puddings

Christmas Pudding brandy butter ice-cream | N

Chocolate Brownie vanilla cream, cranberries, mixed nuts | PB N

Bramley Apple & Fig Crumble bay-leaf custard | PB NG

Pitchfork Cheddar, Baron Bigod, Cornish Blue quince, celery, seeded crispbread

To Finish

Mince Pie & Coffee

Vegetarian | V Plant-based | PB Contains nuts | N Non-gluten or can be made non-gluten | NG
If you suffer from any allergies, please ask a waiter for more information.
Wild Mushroom Wellington served with vegan roast potatoes



Festive Afternoon Tea

32.95 per person | Champagne upgrade 37.95 per person
Monday - Saturday, 12pm - 6pm

Sandwiches

Turkey sage and onion stuffing, cranberry
Smoked Salmon cream cheese horseradish and cucumber
Brie truffle and thyme honey | V

Sweet

Festive Sweet Treat
Mini Chocolate Éclair
Mini Mince Pie
Scones clotted cream, fresh strawberries, Tiptree preserves

Includes bottomless tea and coffee

Champagne afternoon tea includes a glass of Champagne per person

Vegetarian | V Plant-based | PB Contains nuts | N Non-gluten or can be made non-gluten | NG
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DISCOVER OUR PRIVATE DINING SPACES

Our dedicated reservations team are delighted to assist you in finding & planning your perfect festive celebration.

THE EAVES

UP TO 6 SEATED GUESTS

THE SECRET GARDEN ROOM

UP TO 20 SEATED GUESTS

WILD THYME & HONEY SUITE

UP TO 100 SEATED GUESTS

THE HIDE

UP TO 14 SEATED GUESTS

DRINKS PACKAGES

ASK OUR TEAM ABOUT OUR FESTIVE DRINKS PACKAGES
To book, head to wildthymeandhoney.co.uk/occasions

MAGICAL WINTER NIGHTS

Step into the magic of a winter's night in the Cotswolds. Inspired by the warmth and charm of the French Alps, settle in for an evening of seasonal flavours, cosy surroundings and a little festive indulgence.

2 Courses 29.5 | 3 Courses 34.5

Available 5pm - 9pm

To Start

Raclette Fondue sourdough croutons, cornichons, winter vegetables | V
to share

Mains

Rump Steak Bourguignon smoked pancetta, fire-charred potatoes
Wild Mushroom, Delica Pumpkin & Celeriac Hotpot rosemary potato tuile | PB
Tartiflette raclette cheese, caramelised onions, black truffle, toasted walnuts | V N

To Finish

Bramley Apple & Pear Crumble whisky pouring cream | V
to share

Cosy laughter, twinkling lights and delicious bites under the stars. Magical Winter Nights is a covered outdoor dining experience, with heaters, firepits, blankets and hot water bottles to keep things cosy. We recommend wrapping up warm and dressing for a winter's evening.





SPEND CHRISTMAS IN THE COTSWOLDS

Make a stay of the festive season in the Cotswolds. Whether you're joining us for a festive celebration, a cosy Christmas or a memorable New Year's escape, enjoy seasonal dining, roaring fires and the warmth of a countryside welcome.

CHRISTMAS STAY

ARRIVING THURSDAY 24TH DECEMBER

Three-night stay with breakfast - from £525 per night

Settle in for a Cotswolds Christmas, beginning with a signature welcome cocktail and three-course dinner. On Christmas Day, enjoy a leisurely breakfast, indulgent four-course lunch and festive evening feasting platters. Continue the celebrations on Boxing Day with breakfast and a three-course dinner, before departing after breakfast on 27th December.

NEW YEAR'S STAY

ARRIVING THURSDAY 31ST DECEMBER

One-night stay with four-course set dinner, New Year's Party and breakfast - from £650 per night

See in 2027 with a New Year's Eve escape in the Cotswolds. Enjoy a four-course dinner before the celebrations begin, with casino games and a DJ into the early hours, followed by a restful night and breakfast on New Year's Day.

PARTY & PILLOW

One-night stays, including Prosecco on arrival, a three-course meal and a DJ - from £250 per night, based on single occupancy

Turn your Christmas celebration into an overnight escape. Enjoy Prosecco on arrival, a three-course dinner and dancing with our DJ, before retreating to your room for a restful night's stay.

Available Monday to Thursday from 16th November for events taking place in the Wild Thyme & Honey Suite. DJ included for parties of 50 guests or more.



OUR SISTER DESTINATIONS

Wild Thyme and Honey is one of four distinctive destinations in our family, each with its own character and its own patch of countryside - and all of them dressed for the season. Log fires, long lunches, and rooms worth staying the night for. If you're travelling, hosting, or simply fancy somewhere new, we have Christmas stay packages across all four:

THE HARE AND HOUNDS

Speen, Newbury, Berkshire

A country inn with 17th-century roots, The Hare & Hounds wears its West Berkshire setting well - leather, wood and brass, an equestrian eye, and a log fire for those cold Christmas days.

Four-legged guests welcome, and Highclere and the Downs on the doorstep for a Boxing Day walk.

WINTER WEEKENDS AND
FESTIVE PACKAGES AVAILABLE
FROM £179



THE WELLINGTON ARMS

Stratfield Turgis, Hampshire

Set within the Wellington Estate, a few minutes from Basingstoke, The Wellington Arms is a country pub, restaurant and rooms surrounded by open Hampshire countryside. It's the kind of place where plans tend to extend - which, at Christmas, is rather the point.

TWO & THREE NIGHT
PACKAGES AVAILABLE
FROM £300



THE STAG ON THE RIVER

Eashing, near Godalming, Surrey

A 17th-century inn on the banks of the River Wey, shaped entirely by the water it sits beside. The bar sits at the heart of things, the dining rooms invite you to linger, and in winter it comes into its own - frost on the bank, lamps lit early, and somewhere warm to return to after a long walk.

CHRISTMAS AND NEW YEAR
PACKAGES AVAILABLE
FROM £180





MAKE ^{THEIR} CHRISTMAS WITH A GIFT EXPERIENCE

*For the ones who already have everything.
Give them something to look forward to instead.*

A long dinner with the people they love most. Lunch with friends that runs well into the afternoon. Or a weekend away with nothing to do but eat well, sleep properly and take the dog for a wander. Simple pleasures, impeccably delivered - and a few new memories to go with them.

Gift vouchers can be used across any of our pubs. Accommodation experiences are hotel-specific, so do choose the right one for your lucky recipient.

**Posted to your door, or sent straight to your inbox if you've left it a little late.
Browse the options at gifts.linwood-collection.co.uk**

SCAN TO
PURCHASE





T&Cs

FESTIVE DINING *bookings over 6 people*

For tables of 6 or more a deposit of £10 per person is required to confirm the booking and a pre-order is required at least 7 days before the booking.

For tables of 12 or more a cancellation or no-show within 7 days of the booking will incur a £10 charge per person, taken from the deposit provided.

For tables of 6-11 guests a cancellation or no-show within 48 hours of the booking will incur a £10 charge per person, taken from the deposit provided.

A 12.5% service charge is added to the bill for all party sizes

CANAPÉS AND SHARING BOARDS *bookings over 20 people*

A pre-order is required at least 7 days before the booking, with a deposit of £10 per person.

Minimum order of 10 pieces per individual canapé type. A cancellation or no-show within 7 days of the booking will incur a £10 charge per person, taken from the deposit provided. A 12.5% service charge is added to the bill.

PARTIES OF 20 OR MORE

For parties of 20 or more, deposits become non-refundable on confirmation of the pre-order, or 28 days before the booking date, whichever comes first. Up to that point the deposit is held against the booking in the usual way.

CHRISTMAS DAY LUNCH

A deposit of £40 per person applies, including children, so a child on the £50 children's menu still carries the full £40 deposit. A pre-order is required by 11th December (14 days) at the latest. Full payment is required by December 1st and is non-refundable. Bookings made after December 1st will require payment in full upon booking and is non-refundable. A 12.5% service charge is added to the bill.

CHRISTMAS STAYS

Rates are subject to availability, include breakfast and VAT, and are based on two people sharing.

Upgraded rooms available at additional rates. Pre-booking is essential. A 25% non-refundable deposit is required at the time of booking; the remaining balance is required by November 1st.

Bookings made after 1st November should be paid in full upon booking. Once paid in full, rates are non-refundable and non-transferable. For one-night stays and fully flexible rates, see each venue's website; Christmas Day lunch and New Year's Eve table reservations are booked via the website.





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At Home in the
LINWOOD
COLLECTION