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THE HORSE AND GROOM INN  
CHARLTON

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*Join us this  
Christmas*

**Delicious festive food  
and drink with family  
and friends.**



# JOIN US THIS CHRISTMAS

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**From intimate family gatherings to festive fun  
with friends, we've got you covered!**

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## How To Book

Bookings can be made via our website, phone and email,  
or just pop in and have a chat with the team.

[horseandgroomcharlton.com/christmas](https://horseandgroomcharlton.com/christmas)  
01666 823904

[horseandgroom@butcombepubs.com](mailto:horseandgroom@butcombepubs.com)

The Horse & Groom, The Street, Charlton, Wiltshire, SN16 9DL

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## Important Info

- Festive Menu and Sharing Board Menu available  
November 6th 2023 - January 7th 2024, excluding  
December 25th, 26th, 31st and January 1st.
- We require a £10/pp deposit to confirm Festive Menu  
and Sharing Board Menu bookings, and a £25/pp deposit  
for Christmas Day bookings.
- Pre-orders are required for all bookings,  
and these can also be made for drinks.
- Other promotions (including Butcombe Wednesday discount)  
do not apply to the Festive Menu or Sharing Board Menus.
- View full Terms & Conditions on our website: [butcombe.com/christmas](https://butcombe.com/christmas)





# Christmas Day

## Starters

**Wild game, pancetta and prune terrine**  
*Spiced plum chutney, pickles, brioche*

**Severn & Wye smoked salmon and Brixham crab salad**  
*Green apple, avocado, fennel, brown crab mayo*

**Caramelised cauliflower and Old Winchester soup**  
*Butcombe ale, Marmite and Cheddar cheese straws (v)*

**Wild mushroom and chestnut pâté**  
*Sourdough toast, pickled shimeji, shallot crisps, tarragon (ve)*

## Mains

*All served with roast potatoes, winter greens, maple-roast root vegetables, and jugs of gravy for the table*

**Kelly Bronze turkey breast, pork and chestnut stuffing**  
*Pigs in blankets, mulled wine cranberry sauce*

**Stokes Marsh Farm aged beef sirloin**  
*Yorkshire pudding, parsley and shallot crumbed carrot, horseradish sauce*

**Herb-crusted fillet of Cornish hake**  
*St Austell Bay mussels, crab bisque, pickled fennel, sea vegetables*

**Jerusalem artichoke, winter kale and lentil Wellington**  
*Salt-baked carrot, Roscoff onion, mushroom gravy (v) (veo)*

## Puddings

**Butcombe ale Christmas pudding**  
*Thick pouring brandy cream, redcurrants (v)*

**Valrhona chocolate delice**  
*Salted caramel cream, roasted pear, honeycomb (v)*

**Prosecco poached pear**  
*Saffron, blackberry, vanilla Crematta, maple granola (ve)*

**British cheese**  
*A selection of local cheeses, quince jelly, crackers, chutney*

*(Can't decide? Cheese available as an additional course for just £5/pp)*

## To Finish

**Tea and filter coffee, handmade chocolate truffles**

**£84.95**

# Festive Menu

## Starters

**Caramelised cauliflower and Old Winchester soup**  
*Butcombe ale, Marmite and Cheddar cheese straws (v)*

**Crown Prince squash carpaccio**  
*Smoked chilli jam, sage crisps, whipped feta, pumpkin seed dukkah (ve)*

**Duck liver mousse**  
*Spiced plum chutney, pickled carrots, brioche*

**Chalk Stream trout cured in Cotswolds Distillery Gin**  
*Beetroot tabbouleh, horseradish crème fraîche, dill*

## Mains

**Kelly Bronze turkey ballotine**  
*Goose fat roasties, winter greens, pigs in blankets, mulled wine cranberry sauce*

**Ox cheek Wellington**  
*Parsley mash, maple-glazed carrot, red wine and shallot sauce*

**Gilt-head bream with brown crab sauce**  
*Dill potatoes, butter-roasted cauliflower, confit lemon, samphire tempura*

**Celeriac and mushroom pasty**  
*Golden beetroots, hassleback potatoes, black kale, mushroom gravy (ve)*

## Puddings

**Sticky figgy pudding**  
*Brandy butterscotch, cinnamon ice cream (v)*

**Valrhona chocolate mousse**  
*Caramelised pear, hazelnut, honeycomb (v)*

**Gingerbread spiced creme brûlée**  
*Candied oats, brown sugar shortbread (v)*

**Caramel roasted pineapple**  
*Coconut sorbet, passionfruit, lime, pistachio praline (ve)*

## Additions

British cheese, quince jelly and crackers + £12pp  
Handmade chocolate truffles + £4.5pp  
Viennese mince pies with clotted cream + £4pp

**£38.95**





# Festive Sharing Boards

Each board serves 4-6 people

## Butcher's Board £40

*Turkey and sage sausage rolls, mulled wine cranberry sauce, honey-glazed pigs in blankets, Stornoway black pudding Scotch eggs, English mustard mayonnaise*

## Fisherman's Board £45

*Severn & Wye smoked salmon, whipped smoked mackerel, sourdough, pickled cucumber, little prawn cocktails, devilled whitebait, tartare sauce*

## Camembert Board £35

*Rosemary-baked Camembert, garlic buttered dipping bread, pigs in blankets, pickles, sticky onion marmalade*

## Charcuterie Board £40

*Suffolk salami, Cornish pork rillettes, air-dried ham, duck liver mousse, spiced plum chutney, celeriac remoulade, house pickles, toasted sourdough*

## Plant-based Board £35

*Symplicity sausage rolls, smoked chilli jam, roasted squash hummus, dukkah, grilled sourdough, chicory and gem salad, beetroot falafel, tahini yoghurt, root vegetable crisps (ve)*

*For a group of 20 we recommend ordering 4 boards to enjoy a good selection.*

*Ask the team if you'd like more info!*

### Allergen Info -

(v) Veggie friendly, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.



# Festive Drinks

*We have a fantastic choice of seasonal drinks, award-winning Butcombe beer and festive cocktails to enjoy with your Christmas meal!*

*You can pre-order bottles of still or sparkling wine when making your booking from the list below...*

## Sparkling

**Belstar Prosecco NV - Veneto, Italy // 32.5**  
*fresh citrus fruits and a touch of sweet melon*

**Coates & Seely Britagne Brut Reserve - Hampshire, England (ve) // 60**  
*apple, elderflower and citrus flavours with a fine mousse*

## White

**La Maglia Rosa Pinot Grigio IGT Provincia di Pavia - Campania, Italy (ve) // 29.5**  
*crisp, fruity and floral*

**Monte di Saracco Gavi di Gavi DOCG - Gavi, Italy // 38**  
*floral and citrus*

## Rosé

**Miraflores Cotes du Roussillon Rose Domaine Lafage - Languedoc-Roussillon, France // 37**  
*juicy strawberry and orange peel*

## Red

**The Paddock Shiraz - Murray Darling, Australia (ve) // 28.5**  
*red berries and peppery spice*

**Domaine St Jacques Organic Cotes du Rhone Rouge - Rhone Valley, France (o) // 34**  
*redcurrant and liquorice*

*ve: vegan o: organic*  
*(All prices by the bottle)*

## Book now or make an enquiry:

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# PRIVATE HIRE

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Looking for your own space to celebrate?  
The Stables is perfect for festive gatherings!

Book now or make an enquiry:

[horseandgroomcharlton.com/christmas](https://horseandgroomcharlton.com/christmas)

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# FANCY A FESTIVE BREAK?

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Let us look after you this Christmas.

We have 5 beautiful bedrooms, ideal for a seasonal escape.

Head to our website to explore rooms and offers,  
and book direct for the best rates: [horseandgroomcharlton.com](https://horseandgroomcharlton.com)

