Terms & conditions

To enquire about a Christmas Day booking, please contact us directly by phone, email or in person. The team will be happy to discuss availability and answer any questions you may have.

Please indicate if you require a gluten free option (gfo).

- **Bookings for Christmas Day menu require a deposit of £20.00 per person**
- **All deposits must be paid in order to guarantee your booking**
- **Please note that deposits are non-refundable**
- **For Christmas Day bookings, full payment and pre-order forms must be received by 1st December 2026**

For any issues regarding your booking, please contact us directly. 48 hours notice of any cancellation is required. Refunds in this instance, will be at the discretion of the management.

Please note our festive menus are extremely popular and we would therefore recommend that you book early to avoid disappointment.

MERRY

Christmas

FROM ALL AT

HYDES 1863

Christmas Day

Christmas Day menu pre-order form

Group name:	Contact name:	
Tel/mobile:	Email:	
Booking date:	No. in group:	Time req'd:

		STARTERS				MAINS				DESSERTS				
Name	Gluten Free Option	Tomato & Basil Soup (ve) (gfo)	Garlic & Nduja King Prawns	Warm Goat's Cheese Salad (v) (gf)	Ham Hock, Pickled Carrot & Mustard Terrine (gfo)	Roast Turkey (gfo)	Beef Feather Blade Bourguignon (gf)	Salmon Fillet (gf)	Butternut Squash & Pearl Onion Tarte Tatin (ve)	Chocolate Fondant (gfo)	Sticky Toffee Cheesecake (v)	British Cheese Board (v) (gf)	Chocolate Truffle Tart (ve) (gf)	Traditional Christmas Pudding (v)
Total														

Please enter your name(s) above and tick your chosen menu items, indicating if you require a gluten free option (gfo). Please complete the Children's Christmas Day menu booking form for any children in your group. Subject to availability and can be withdrawn at any time without prior notice.

Christmas Day Menu

3 courses **£64.95**pp | Child under 11 years **£30.95**

STARTERS

Tomato & Basil Soup (ve) (gfo)
Warm rosemary focaccia

Garlic & Nduja King Prawns
Toasted sour dough and spinach

Warm Goat's Cheese Salad (v) (gf)
Grilled fig with honey, cranberry sauce and rocket

Ham Hock, Pickled Carrot & Mustard Terrine (gfo)
Tomato & chilli chutney, toasted ciabatta

MAINS

Roast Turkey (gfo)
Honey glazed parsnips, carrot & swede, roast potatoes, Brussels sprouts, pig in blanket, stuffing and thick gravy

Slow Cooked Beef Feather Blade Bourguignon (gf)
Potato gratin, braised red cabbage, Brussels sprouts and honey roasted parsnip

Salmon Fillet (gf)
Crushed new potatoes, prawns & crab hollandaise, grilled asparagus and charred lemon

Butternut Squash & Pearl Onion Tarte Tatin (ve)
Roast potatoes, grilled asparagus, Brussels sprouts and cranberry gravy

DESSERTS

Chocolate Fondant (gfo) with vanilla ice cream

Sticky Toffee Cheesecake (v) with caramel ice cream

British Cheese Board (v) (gf)
A selection of cheese served with gluten free Original Oatcakes and fruit chutney

Chocolate Truffle Tart (ve) (gf) with vanilla ice cream

Traditional Christmas Pudding (v)
Thick brandy sauce *(Vegan option available on request)*

Full allergen information is available on request. Please ask our team for details when ordering both food and drink. (v) vegetarian, (ve) vegan, (gf) gluten free, (gfo) gluten free options available on request - please speak to a member of our team. Despite our best efforts, we are unable to guarantee that our dishes are free from any allergen.