



we wish you a

Cyderful
CHRISTMAS.

17th November 2025 | UNTIL | 30th December 2025

(Not Open Christmas Day)

Festive Canapés

PARTY MENU

Looking for something different or even a great way to kick off your Christmas Party? Well look no further...

CANAPÉS ONLY £17.95 per person

CANAPÉS WITH A GLASS OF PROSECCO £24.95 per person

CANAPÉS WITH A GLASS OF CHAMPAGNE £29.95 per person

SMOKED SALMON CROSTINI - crème fraiche, dill

PULLED HAM HOCK ARANCINI - parmesan, chive, truffle oil

BUTTERNUT & GINGER PARCELS - spinach, pine nuts (ve)

PULLED TURKEY SLIDERS - cranberry slaw

FALAFAL BITES - wild mushroom purée (ve)



Please make us aware of any allergies or dietary requirements when booking

Festive Party Menu

TO START

SMOKED SALMON & AVOCADO TIAN - capers, cucumber, fennel, chive oil

BUTTERNUT & GINGER FRITTERS - coconut & coriander dip (ve)

BAKED HAM HOCK POT - potato, cream, cheese, nutmeg, chives

PAN-SEARED SCALLOPS - parsnip puree, toasted pine nuts

SMOKED TOMATO & LENTIL SOUP - toasted sourdough bread (ve)

THE MAIN EVENT

SAGE & ONION STUFFED TURKEY CROWN
pig in blanket, yorkshire pudding, rich gravy

SLOW ROASTED PORK BELLY
butternut mash, balsamic pearls, apple & shallot salsa

BRAISED BEEF FEATHERBLADE
smoked bacon, baby onions, cauliflower purée
(£4 Supplement)

LEMON & WALNUT COD LOIN
garlic butter wilted spinach & garden peas

BRAISED PLANT BASED FLANK STEAK
baby onions, cauliflower purée (ve)

FOR DESSERT

MINCE PIE CRÈME BRÛLÉE - dusted winter berries

SPICED POACHED PEAR - whipped coconut cream, cranberry granola (ve)

TRADITIONAL CHRISTMAS PUDDING - brandy sauce (ve)

BLACK CHERRY & DARK CHOCOLATE FROZEN PARFAIT - honeycomb & mint

LEMON MERINGUE TART - coconut sorbet, candied lemon zest

TO FINISH

ARMED MINCE PIES (ve)

2 COURSES £29.95 - 3 COURSES £34.95

Extras & Finishing Touches

CHEESES

Why not keep the festive cheer flowing by adding an extra course to your party menu?

A SELECTION OF BRITISH CHEESES - chutneys & artisan crackers

£7.50 per person supplement

SIDES

Perfect for sharing - £4.50 supplement per side

TRUFFLE CRUMB CAULIFLOWER CHEESE

SAGE & ONION STUFFING BON BONS

TURNERS SIGNATURE CHIPOLATA PIGS IN BLANKETS

CREAMED SPINACH & SMOKED BACON

MULLED WINE BRAISED RED CABBAGE

FIZZ BY BOTTLE

Pre-order to benefit from our early booking prices

BELCANTO PROSECCO DOC £25.00

VILARNAU BRUT GOLD ORGANIC CAVA £35.00

LAURENT-PERRIER LA CUVÉE BRUT £65.00

BOLLINGER BRUT SPECIAL CUVÉE £75.00



How it works

- **Minimum Numbers:** Christmas party reservations are available for parties of six guests or more.
- **Deposit:** A deposit of £10 per guest is required at the time of booking to secure your reservation.
- **Menu Selection:** For the comfort and efficiency of service, parties are kindly requested to select either the Christmas menu or the main menu exclusively.
- **Pre-Order Requirement:** A full pre-order of food choices is required no later than seven days prior to the date of the reservation.
- **Final Guest Numbers:** Confirmed numbers must be provided at the time of pre-order. Charges will apply based on the final confirmed numbers.
- **Payment:** Deposits will be deducted from the final bill. The remaining balance is payable in full on the day of the event.
- **Cancellations & Refunds:** Deposits are refundable up to 10 days prior to the event. After this time, deposits are strictly non-refundable, including in the case of cancellations or reductions in guest numbers.



Get in touch and
Book Now

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