Date	
Name	
Phone	
Email	
Number of Guests	
Arrival Time	

Tel: 01444 245 178

Howard Avenue,
Burgess Hill, RH15 8TS

www.thewoolpack.net

info@thewoolpack.net

Guest Name	Starter	Main	Dessert

- Christmas day is a special occasion so we only have one service.
- Please arrive between 12pm & 1pm to give time for all your courses
- Pub open times will be 12pm to 3pm
- Deposit required securing the booking.
- No booking is confirmed without a £50 deposit per person.
- All deposits are non-refundable after 1st December 2026
- Full balance required no later than the day.
- All bookings require a preorder by 1st December 2026
- If you need any further information or have any dietary needs please speak to Dee and make it clear on your booking form.

THE
WOOLPACK
Farmhouse Pub, Kitchen and Gardens

CHRISTMAS DAY MENU



MERRY CHRISTMAS

£115 per person
£50 under 10 yrs
Five Courses

£50 non-refundable deposit per person at time of booking, pre order required by 1st December. Thank you.

WELCOME

Glass of Bucks Fizz or orange juice on arrival.

STARTERS

Smoked Salmon & Prawn Cocktail GFO
Juicy prawns in a Marie Rose sauce, served on a bed of lettuce & cucumber, topped with smoked salmon. Served with granary bread & butter.

Creamy Burrata Bruschetta GFO
Served on toasted sourdough with cherry tomatoes & red onion topped with a drizzle of olive oil, balsamic glaze & fresh basil.

Pear, Stilton & Walnut Salad GF
Served on salad leaves with cranberries & balsamic dressing.

Scotch Olives
Crispy sausage-wrapped olives on a bed of rocket with Dijon mustard & créme fraîche dip.

Pea & Mint Soup GFO
Garnished with crispy Parma ham & served with a crusty roll & butter.

PALATE CLEANSER

Cava & Lemon Sorbet.

V Vegetarian DF Dairy-free GF Gluten-free GFO Gluten-free option VG Vegan

MAINS

Roast Turkey Breast GFO
Succulent British turkey served with sausage, sage & onion stuffing & pigs in blankets.

Striploin of Beef GFO
British best striploin of beef served with sausage, sage & onion stuffing & pigs in blankets.

Roast Turkey & Striploin of Beef GFO
Succulent British turkey & Striploin of beef served with sausage, sage & onion stuffing & pigs in blankets.

Luxury Chestnut Roast V GFO
Chestnuts, pumpkin seeds, mushrooms, cranberries & rice, served with vegetarian sausages.

Salmon en Croûte
Salmon fillet baked in a puff pastry on a bed of spinach & cream cheese, served with a herb sauce.

All roasts are served with roasted parsnips & Yorkshire puddings.
Seasonal vegetables & roast potatoes are served in dishes for family style dining.
Gravy will be served in gravy boats & sauces on the side.

DESSERTS

Traditional Christmas Pudding GFO
Rich & fruity Christmas pudding, served with a warm brandy sauce.

White Forest Meringue Roulade GF
Light, crisp meringue rolled with vanilla cream & cherry compote topped with white chocolate shavings, cherry sauce & two white chocolate dipped cherries.

Clementine Trifle GFO
Layers of homemade sponge soaked in orange liqueur, with sweet clementines, marmalade & silky vanilla custard topped with whipped cream & toasted almonds.

Baileys Mousse GFO
Rich, velvety chocolate mousse infused with Baileys Irish Cream, topped with a quenelle of whipped cream & gingerbread crumb.

Cranberry Panna Cotta GFO
Delicate vanilla panna cotta topped with a vibrant cranberry coulis. Served with an orange zest shortbread.

Cheeseboard
Selection of cheeses, served with onion chutney, crackers, grapes & butter.

TO FINISH

Pot of tea or coffee, mince pies & chocolates.