

Cheers to CHRISTMAS DAY LUNCH DELIGHTS

FRIDAY 25TH DECEMBER 2026

CHRISTMAS DAY LUNCH

Gather your loved ones and celebrate Christmas Day in the heart of Winchcombe with a dining experience full of festive flair, fizz and indulgence.

Begin with a champagne welcome, followed by a three-course feast crafted with seasonal ingredients and culinary care from our culinary team.

From elegant traditional favourites and decadent desserts, our Christmas Day Lunch is designed to delight every palate in warm surroundings with heartfelt hospitality.

£99
3 COURSES

£59
3 COURSES

CHILDREN
UNDER 12

To make your booking email: reception@whitehartwinchcombe.co.uk
Visit website for details: whitehartwinchcombe.co.uk
Tel: 01242 501753
The White Hart Inn, High St, Winchcombe, Cheltenham. GL54 5LJ

CHRISTMAS DAY LUNCH MENU | 2026

CHAMPAGNE & CANAPÉS

STARTERS

Lobster bisque, rouille & Gruyère croutons
Confit duck terrine, carrot & apricot chutney, toasted sourdough
Beetroot & red onion tarte tatin (V)

PALATE CLEANSER

Burnt orange & gin sorbet

MAINS

Roast turkey, pigs in blankets, sage & onion stuffing, Brussels sprouts, roast potatoes, carrots & parsnips
Beef Wellington, dauphinoise potatoes, wilted spinach, red wine sauce
Parsnip & cranberry nut roast, blue cheese sauce, Brussels sprouts & bubble and squeak (V)
Fillet of halibut, Champagne sauce, samphire & new potatoes

DESSERTS

Christmas pudding, brandy cream
Chocolate & salted caramel roulade
Mulled wine tiramisu
The White Hart Inn cheeseboard, biscuits & chutney

TO FINISH

Tea or coffee & petit fours

V - Vegetarian | Vg* - Vegan on request

Terms & Conditions

Pre Booking and Pre orders only.

£10 Non-refundable deposit taken at time of booking.

Final payment and choices due no later than 1st December

Arrival time needs to be 10 minutes prior to the booked table dining time

Please note: We do not list all ingredients.

Dishes may contain nut derivatives. Fish may contain bones.

If you have any food allergies or intolerances, please let us know at the time of booking.

A 12.5% service charge distributed amongst the team applies.

