



MAKE THE FESTIVE SEASON SPARKLE

*Let us spoil you with a selection of
indulgent treats and divine tipples*

THE
WELLINGTON
ARMS



LET THE FESTIVE FEASTING BEGIN!

We simply can't get enough of the delightful festive feast that our brilliant chefs have been passionately preparing for you.

We've hand-picked the best sustainable British suppliers to ensure we can trace everything on your plate back to its place of origin.

We've tried, tasted, then tasted again, every crumb of this year's festive offer and we're not just saying it but seriously, it's going to knock your (& Santa's) Christmas socks off.

This season, we want to help you celebrate in sparkling style, with a range of offers for everyone, from parties to family dining, and everything in between!

Raising a glass of fizz and festive cheer to Christmas and the New Year to all friends of The Wellington Arms.

A LITTLE SOMETHING EXTRA

*Enjoy three courses for the price of two when your table dines from our 2 and 3 course festive menu, available for all bookings between 21st November and 5th December 2024.**

**Terms & Conditions Apply*





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FESTIVE MENU

Available to book from 21st November to 30th December
(excluding Christmas Day), please enquire for availability in January.

2 COURSES £30.95 3 COURSES £38.95



TO START

Cauliflower velouté, Jerusalem artichoke crisps, freshly grated Parmesan & chive v **gf*

Duck liver parfait, truffle cream, confit onion purée, toasted brioche **gf*

Potted maple cured Chalk Stream trout, horseradish crème fraîche, dill pickle
& smoked caviar **gf*

Twice baked cheddar soufflé, crispy leeks, truffled mornay v

Pan seared king scallops, pumpkin purée, confit new potatoes, crispy capers
and sage *gf* - £5 supplement

MAIN EVENT

Worcestershire free range turkey ballotine, confit leg bon bon, duck fat roasted
potatoes, charred sprouts, roasted roots, pigs in blanket, rich turkey gravy **gf*

8-hour slow braised shoulder of beef bourguignon, beef fat carrots,
horseradish potato *gf*

Winter mushroom risotto, porcini crumb, baby watercress, freshly
grated Parmesan **ve gf*

Miso cod, fermented pepper mash, long stem broccoli, nasturtium leaf *gf*

Whole baked Cornish sole, wild mushroom butter sauce, new potatoes and
chive *gf* - £8 supplement

Venison haunch Rossini, duck pâté croûte, truffle butter & Madeira jus,
buttered mash and greens **gf* - £8 supplement

PERFECT SIDES

Cauliflower cheese to share, rich mornay sauce - £7.50 supplement

Pigs in blankets - £4.50 supplement

Mulled wine braised red cabbage *ve gf* - £4.50 supplement

DESSERT

Traditional Christmas pudding, brandy butter **gf *ve*

Craquelin choux bun, chocolate crémeux, dulce de leche gelato,
honeycomb, cocoa nibs v

Glazed lemon tart, blackberry sorbet, biscuit crumb v

English sparkling wine and cherry trifle, English custard, vanilla and kirsch

Seasonal Cheese: Cornish brie, mince pie, onion purée, fig and sultana toast v **gf*

TO FINISH

Warm mini mince pies v

(v) vegetarian dish | (ve) vegan dish | (*ve) can be adapted to vegan on request
(gf) gluten free | (*gf) can be adapted to gluten free on request.

SIGNATURE EXPERIENCE

Arrive to a beautifully dressed festive table before taking your seat to enjoy a welcome glass of fizz and canapés followed by our 3 course festive menu with all the trimmings.

£55

CANAPÉS

Dry aged roast beef, horseradish crème fraîche **gf*

Whiskey and maple cured trout pâté, dill, lemon **gf*

Smoked haddock croquette, smoked herring caviar

Oxford blue cheese mousse, wild thyme and truffle honey *v *gf*

Salt baked beetroot, pumpkin purée, sorrel *v *ve *gf*

TO START

Cauliflower velouté, Jerusalem artichoke crisps, freshly grated Parmesan & chive *v *gf*

Duck liver parfait, truffle cream, confit onion purée, toasted brioche **gf*

Potted maple cured Chalk Stream trout, horseradish crème fraîche, dill pickle & smoked caviar **gf*

Twice baked cheddar soufflé, crispy leeks, truffled mornay *v*

Pan seared king scallops, pumpkin purée, confit new potatoes, crispy capers and sage *gf* - £5 supplement

PERFECT SIDES

Cauliflower cheese to share, rich mornay sauce - £7.50 supplement

Pigs in blankets - £4.50 supplement

Mulled wine braised red cabbage *ve gf* - £4.50 supplement

MAIN EVENT

Worcestershire free range turkey ballotine, confit leg bon bon, duck fat roasted potatoes, charred sprouts, roasted roots, pigs in blanket, rich turkey gravy **gf*

8-hour slow braised shoulder of beef bourguignon, beef fat carrots, horseradish potato *gf*

Winter mushroom risotto, porcini crumb, baby watercress, freshly grated Parmesan **ve gf*

Miso cod, fermented pepper mash, long stem broccoli, nasturtium leaf *gf*

Whole baked Cornish sole, wild mushroom butter sauce, new potatoes and chive *gf* - £8 supplement

Venison haunch Rossini, duck pâté croûte, truffle butter & Madeira jus, buttered mash and greens **gf* - £8 supplement

DESSERT

Traditional Christmas pudding, brandy butter **gf *ve*

Craquelin choux bun, chocolate crémeux, dulce de leche gelato, honeycomb, cocoa nibs *v*

Glazed lemon tart, blackberry sorbet, biscuit crumb *v*

English sparkling wine and cherry trifle, English custard, vanilla and kirsch

Seasonal Cheese: Cornish brie, mince pie, onion purée, fig and sultana toast *v *gf*

TO FINISH

Warm mini mince pies *v*

(v) vegetarian dish | (ve) vegan dish | (*ve) can be adapted to vegan on request
(gf) gluten free | (*gf) can be adapted to gluten free on request.





Transforming the Wellington Suite into a frosted winter woodland, join us to raise a glass of mulled wine to the most magical time of the year. Surrounded by snowy stems of willow and hazel that glow against the night's sky, softly twisting branches laden with winter berries, mistletoe and pinecones will create a welcoming retreat on a winter's night.

Apres-ski meets British brasserie with a 2 and 3 course menu rooted in winter warmers. Taking inspiration from the French Alps, our molten cheese fondue laced with Château de la Roche and Kirsch will star alongside truffle and wild mushroom Tartiflette; a creamy, comforting blend of baked potatoes, cream and bubbling cheese.

As the magic of Christmas hangs in the air be part of a Festive experience that you won't forget. Bring some magic to your Festive celebrations all in the comfort of The Wellington Suite. Eat, drink, be merry and have a magical winter's night.

Available to book from 21st November 2024

2 COURSES £27.50 3 COURSES £32.50

CHRISTMAS DAY MENU

Wrapped in magic, 'tis the season's big day at last. Champagne fizzles. All the trimmings!
Join us to celebrate Christmas with a show stopping feast.
25th December, available from 11.45am with last sitting at 4pm.

6 COURSES £125



CANAPÉS

Dry aged roast beef, horseradish crème fraîche **gf*

Whiskey and maple cured trout pâté, dill, lemon **gf*

Smoked haddock croquette, smoked herring caviar

Oxford blue cheese mousse, wild thyme and truffle honey *v *gf*

Salt baked beetroot, pumpkin purée, sorrel *v *ve *gf*

TO START

Cauliflower velouté, Jerusalem artichoke crisps, freshly grated Parmesan & chive *v *gf*

Duck liver parfait, pork and rabbit ballotine, Armagnac jelly, toasted brioche **gf*

Bloody Mary prawn cocktail, poached tiger prawns, Bloody Mary Marie Rose, Gem lettuce, avocado and cucumber, spiced seaweed crumb

Twice baked cheddar soufflé, crispy leeks, truffled mornay *v*

Pan seared king scallops, pomme purée, smoked herring roe, Champagne beurre blanc *gf*

MAIN EVENT

Worcestershire free range turkey ballotine, Yorkshire pudding stuffed with confit turkey leg, rich turkey gravy **gf*

Signature beef wellington, bordelaise sauce

Roasted sweet potato, wild mushroom and winter truffle pithivier, confit onion and sherry jus *ve*

Lobster thermidor, rich lobster and crab mornay, Parmesan crumb **gf*

SERVED WITH ALL THE TRIMMINGS

Crisp duck fat roast potatoes *gf*

Confit new potatoes and chive *ve*

Pigs in blankets

Mulled wine braised red cabbage *ve gf*

Sage roasted pumpkin, crispy sprouts *ve gf*

Cauliflower cheese, rich mornay sauce **ve*

PALATE CLEANSER

Lemon sorbet, London dry gin and parsley *ve*

DESSERT

Traditional Christmas pudding, brandy butter **gf *ve*

Craquelin choux bun, chocolate crémeux, dulce de leche gelato, honeycomb, cocoa nibs *v*

St Clements Baked Alaska, orange sorbet, Italian meringue, bucks fizz sauce *v*

English sparkling wine and cherry trifle, English custard, vanilla and kirsch

Seasonal Cheese: Cornish brie, mince pie, onion purée, artisan crackers *v *gf*

TEA & COFFEE

British filter coffee and organic tea selection, served with warm mini mince pies *v*

(v) vegetarian dish | (ve) vegan dish | (*ve) can be adapted to vegan on request
(gf) gluten free | (*gf) can be adapted to gluten free on request.

EVENTS AND PARTY NIGHTS

£55 per person



From 21st November and throughout December, join one of our party nights or host your own.

Enjoy exclusive use of our spectacular events space with friends, family or colleagues, or our joiner party nights are the perfect way to enjoy the atmosphere of a larger crowd, with a handful of your favourite people.

HOSTED IN THE WATERLOO SUITE

Step into Christmas in our spacious, private events suite, beautifully dressed for the festive season with natural pine green firs and twinklings golden lights.

JOINER PARTIES

Saturday 7th & Thursday 19th December

Join us for a welcome tipple on arrival, before you take your seats to enjoy our 3 course party menu and let your hair down to celebrate the festive season in style.

EXCLUSIVE HIRE

Dress to impress for our 3 course party menu and dance the night away with our resident DJ.

BOOKING

To book, contact our events team on 01256 882214 or by emailing events@wellingtonarmshampshire.co.uk.

Please note that at joiner parties, groups of less than 8 may be seated with other guests for the duration of the meal. For exclusive hire, please note that minimum numbers may apply.

PARTY MENU

Our sumptuous three course menu is sure to be the star of the show this festive season. Enjoy when booking your own exclusive event or at a joiner party.

3 COURSES £55



TO START

Cauliflower velouté, Jerusalem artichoke crisps, freshly grated Parmesan & chive v **gf*

Duck liver parfait, truffle cream, confit onion purée, toasted brioche **gf*

Potted maple cured Chalk Stream trout, horseradish crème fraîche, dill pickle & smoked caviar **gf*

MAIN EVENT

Worcestershire free range turkey ballotine, confit leg bon bon, duck fat roasted potatoes, charred sprouts, roasted roots, pigs in blanket, rich turkey gravy

Winter mushroom risotto, porcini crumb, baby watercress, freshly grated Parmesan **ve gf*

Miso cod, fermented pepper mash, long stem broccoli, nasturtium leaf *gf*

DESSERT

Traditional Christmas pudding, brandy butter **gf *ve*

Craquelin choux bun, chocolate crémeux, dulce de leche gelato, honeycomb, cocoa nibs v

Glazed lemon tart, blackberry sorbet, biscuit crumb v

TO FINISH

Warm mince pies v

(v) vegetarian dish | (ve) vegan dish | (*ve) can be adapted to vegan on request
(gf) gluten free | (*gf) can be adapted to gluten free on request.



DISCOVER OUR PRIVATE DINING SPACES

Our dedicated reservations team are delighted to assist you in your quest to find & plan your perfect festive celebration.

THE WELLESLEY ROOM

UP TO 22
SEATED GUESTS

THE WATERLOO SUITE

UP TO 120
SEATED GUESTS

THE SNUG

UP TO 12
SEATED GUESTS

FINE FESTIVE CANAPÉS



JUST CANAPÉS £14.95 per person

CANAPÉS WITH A GLASS OF PROSECCO £22.50 per person

CANAPÉS WITH A GLASS OF CHAMPAGNE £27.50 per person

Dry aged roast beef, horseradish crème fraiche *gf

Whiskey and maple cured trout pâté, dill, lemon *gf

Smoked haddock croquette, smoked herring caviar

Oxford blue cheese mousse, wild thyme and truffle honey v *gf

Salt baked beetroot, pumpkin purée, sorrel v *ve *gf

(v) vegetarian dish | (ve) vegan dish | (*ve) can be adapted to vegan on request
(gf) gluten free | (*gf) can be adapted to gluten free on request.



MAKE THEIR CHRISTMAS WITH A GIFT EXPERIENCE

For those tricky family & friends who have it all, why not give them a memorable experience this Christmas?

Whether an evening being spoilt with delicious food and wine with your nearest and dearest, a lunch out with friends, or a weekend away to indulge in life at your pace, let us be part of creating new, wonderful memories for your favourite people as they relax in our warm and inviting pubs and inns.

All gift vouchers can be enjoyed across any of our pubs, excluding our accommodation experiences, which are hotel-specific.

Available by postal delivery, or, should you prefer instant access, via email.

To browse the options and order your gift vouchers, please visit
www.wellingtonarmshampshire.co.uk

For last delivery dates before Christmas please visit our website.



SPEND CHRISTMAS IN THE COUNTRY

What better way to celebrate Christmas than with a winter escape to the English countryside? Join us from Christmas eve on the historic Wellington Estate in the village of Stratfield Turgis, Hampshire, for a 2 or 3 night stay.

TUESDAY 24TH DECEMBER - FRIDAY 27TH DECEMBER

*2 nights from £275 per night,
3 nights from £250 per night*

Our residential package is sure to add some sparkle to your celebrations, with delicious seasonal menus, expertly crafted cocktails and a two or three night stay in one of our 25 boutique rooms.

TUESDAY 24TH DECEMBER

Welcome drink followed by 3 course dinner in our restaurant.

WEDNESDAY 25TH DECEMBER

English breakfast

6 course Christmas Day lunch
including a glass of fizz

Christmas day feasting platters
with a glass of sommelier
selection wine

THURSDAY 26TH DECEMBER

English breakfast

3 course dinner



PLANNING A TRIP

From cosy and comfortable to stylish and spacious, The Wellington Arms' modern bedrooms offer everything you need for the perfect staycation, family break, or romantic getaway to the North Hampshire countryside.

We always recommend booking directly as you will benefit from the best price and warm, friendly service from our team. If you see a rate lower on a third-party website, please give us a call to discuss this.

Visit www.wellingtonarmshampshire.co.uk to book your next visit.

* Extend your celebration - restaurant bookings of 6 or more can enjoy a 10% discount on the best available rate for stays between 21st November to 23rd December 2024. Contact our reservations team on bookings@wellingtonarmshampshire.co.uk to book your stay.





T&C's

SECURE YOUR BOOKING

We are delighted to provisionally hold a booking date for you; however please be advised should we receive another enquiry during this time we reserve the right to ask you for immediate confirmation by paying the deposit, or we may release the date due to popular demand.

DEPOSIT & PAYMENT TERMS

Your festive booking is only confirmed once we have received the agreed deposit prepayment which will be redeemed on the night of your event. The balance must be settled on the day.

For all festive bookings of 5 people or more we required a £10 per person deposit. This is fully refundable up to 14 days prior to your booking date.

For all Christmas day bookings for parties of any size we require full payment upon booking. Please note this is non-refundable.

RESIDENTIAL PACKAGE

25% deposit required at time of booking with full payment due by 1st November 2024. All payments are non-refundable and non transferable. We recommend you take appropriate travel insurance to cover all eventualities.

GUEST NUMBERS & PRE-ORDERING

For all food and drinks pre-orders, please confirm final guest numbers at least 14 days before your booking date. Please note that this will be the number charged to your final food bill. Please advise us if your guests have any special dietary requirements.


SERVICE CHARGE

A discretionary 12.5% service charge will be added to your food and drinks bill.

SPECIAL REQUESTS

Do let us know if you have any particular requests no matter how far-fetched and we will always do our best to go above and beyond for you.





CONTACT OUR DEDICATED RESERVATIONS
TEAM WHO WILL HELP YOU PLAN YOUR
PERFECT EVENT AND ENSURE YOU CAN WINE,
DINE & HAVE A JOLLY GOOD TIME!

01256 882214

WWW.WELLINGTONARMSHAMPSHIRE.CO.UK

TABLE RESERVATIONS
BOOKINGS@WELLINGTONARMSHAMPSHIRE.CO.UK

[@WELLINGTONARMSHANTS](#)