

THE
WELLINGTON
ARMS

MAKE THE
FESTIVE SEASON
SPARKLE





MAKE YOUR FESTIVE SEASON SPARKLE!



We are delighted to unveil the exquisite festive feast our talented team of chefs have carefully prepared for the 2025 festive season.

We have handpicked the finest British suppliers and have sampled, tasted and tested every morsel of this year's festive menus. We are truly excited to present our festive offering and we believe this is our finest menu yet!

This season, we aim to help you celebrate in the sparkling Grosvenor style, providing a variety of options for everyone. Whether it's parties, family dining, festive gatherings with friends or spontaneous get-togethers, we have something for all occasions! Lets raise a glass of bubbly to celebrate Christmas and the New Year and spread festive cheer to all our friends at The Wellington Arms.

A LITTLE SOMETHING EXTRA

*Savour three courses for the price of two when your table chooses from our 2 and 3 course festive menu. This offer is available for all bookings made between November 20th and December 1st, 2025.**

**Terms & Conditions Apply.*





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TWO AND THREE COURSE FESTIVE MENU

Expect festive classics and tantalising new dishes, all bursting with a merry twist!

Available to book from 20th November to 30th December.

2 COURSES £32.95 | 3 COURSES £42.95

TO START

French onion soup, raclette rarebit croquette *V, *VE

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

Beetroot gravadlax, horseradish crème fraiche, dill pickle and smoked caviar

Duck liver parfait, green peppercorn Chantilly cream, confit onion purée, caraway and rye crostini

Baked scallops in shells, miso and citrus butter, pickled shimeji mushrooms (£5 supplement)

*

MAIN EVENT

Redefine Meat™ Wellington, mushroom duxelles, Yorkshire pudding, roast potatoes, seasonal greens, gravy v, *VE

Herb and seaweed crusted baked cod, Champagne sabayon, mussels, spinach, samphire and a side of buttered new potatoes

Kent woodland reared turkey parcel, sage and onion stuffing, wrapped with English streaky bacon, duck fat roasted potatoes, charred sprouts, roasted carrot, pigs in blankets, rich turkey gravy, cranberry sauce

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

Venison haunch rossini, duck liver crouete, truffle butter and Madeira jus, buttered mash and seasonal greens (£7 supplement)

ADD SIDES

Crisp duck fat roast potatoes £5 | Pigs in blankets £5

Mulled wine braised red cabbage v £5 | Roasted crispy sprouts v £5

Grosvenor Signature Cauliflower cheese, rich mornay sauce, parmesan crumb v £7

*

DESSERT

Traditional Christmas pudding, brandy butter or custard v, *VE

Gingerbread baked Alaska, candied orange (for two to share) v

Festive profiterole tower, filled with chocolate cream, salted caramel pouring sauce v

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

Festive cheese: Somerset brie or Cashel Blue, homemade mince pie, onion purée, fig and sultana toasts v

Please note this menu may be subject to change.

V = vegetarian. VE = vegan. *VE = can be adapted to vegan. *V = can be adapted to vegetarian

Allergens: Please make the team aware of any allergies you might have, before ordering. Dish ingredients may vary. An allergen matrix is available on request.

An optional 12.5% service charge will be added to your bill.

THE GROSVENOR SIGNATURE FESTIVE MENU

Arrive to a beautifully decorated table before settling in to enjoy a welcome glass of Champagne and delightful festive canapés. Then sit back and enjoy our exquisite three-course menu, complete with all the trimmings.

Available to book from 20th November to 30th December.

£59.95 PER PERSON

GLASS OF CHAMPAGNE

*

CANAPÉS

Mushroom croquette, truffle aioli v

Fresh goats cheese, Wild Thyme honey in a charcoal cone v

Massaman aubergine pani puri, mango chutney, toasted sesame seeds vE

Devon crab, wasabi emulsion, smoked caviar

Pigs in blankets stuffed mini Yorkshire pudding, confit onion, crispy sage

*

TO START

French onion soup, raclette rarebit croquette *v, *vE

Duck liver parfait, green peppercorn Chantilly cream, confit onion purée, caraway and rye crostini

Beetroot gravadlax, horseradish crème fraîche, dill pickle and smoked caviar

Twice-baked Cheddar cheese soufflé, crispy leeks, truffled mornay v

Baked scallops in shells, miso and citrus butter, pickled shimeji mushrooms (£5 supplement)

MAIN EVENT

Redefine Meat™ Wellington, mushroom duxelles, Yorkshire pudding, roast potatoes, seasonal greens, gravy v, *vE

Herb and seaweed crusted baked cod, Champagne sabayon, mussels, spinach, samphire and a side of buttered new potatoes

Kent woodland reared turkey parcel, sage and onion stuffing, wrapped with English streaky bacon, duck fat roasted potatoes, charred sprouts, roasted carrot, pigs in blankets, rich turkey gravy, cranberry sauce

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

Venison haunch rossini, duck liver crouete, truffle butter and Madeira jus, buttered mash and greens (£7 supplement)

*

ADD SIDES

Crisp duck fat roast potatoes £5 | Pigs in blankets £5

Mulled wine braised red cabbage v £5 | Roasted crispy sprouts v £5

Grosvenor Signature Cauliflower cheese, rich mornay sauce, parmesan crumb v £7

*

DESSERT

Traditional Christmas pudding, brandy butter or custard v, *vE

Gingerbread baked Alaska, candied orange (for two to share) v

Festive profiterole tower, filled with chocolate cream, salted caramel pouring sauce v

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

Festive cheese: Somerset Brie or Cashel Blue, homemade mince pie, onion purée, fig and sultana toasts v

*

TO FINISH

Filter coffee, mince pie v

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An optional 12.5% service charge will be added to your bill.



OUR CHRISTMAS DAY MENU

Celebrate the Magic of Christmas!

Wrapped in a spell of wonder, the much-anticipated biggest celebration of the season has finally arrived! The Champagne is on ice as we welcome you to join us for a six course festive feast with all the trimmings. Sitings available from 11:45 AM, with the last sitting at 4:00 PM

£125 PER PERSON

WELCOME GLASS OF CHAMPAGNE

*

CANAPÉS

Mushroom croquette, truffle aioli V

Devon crab, wasabi emulsion, smoked caviar

Pigs in blankets stuffed mini Yorkshire pudding, confit onion, crispy sage

Fresh goats cheese, Wild Thyme honey in a charcoal cone V

Massaman aubergine pani puri, mango chutney, toasted sesame seeds VE

*

TO START

French onion soup, honey and Somerset brie *V, *VE

Duck liver parfait, green peppercorn Chantilly cream, confit onion purée, caraway and rye crostini

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

Pan seared king scallops, pomme purée, smoked caviar, Champagne beurre blanc

MAINS

Redefine Meat™ Wellington, mushroom duxelles, Yorkshire pudding, roast potatoes, seasonal greens, gravy V, *VE

Kent woodland reared turkey parcel, sage and onion stuffing, wrapped with English streaky bacon, duck fat roasted potatoes, charred sprouts, roasted carrot, pigs in blankets, rich turkey gravy, cranberry sauce

The Grosvenor signature beef Wellington, mushroom duxelles, wilted spinach, Bordelaise sauce

Lobster thermidor, rich lobster and crab mornay, parmesan crumb, crushed new potatoes (£8 supplement)

*

ALL SERVED WITH

Crisp duck fat roast potatoes | Pigs in blankets | Mulled wine braised red cabbage V | Sage roasted pumpkin, crispy sprouts V | Cauliflower cheese, rich mornay sauce, parmesan crumb V

*

PALATE CLEANSER

Lemon sorbet, London dry gin and parsley

*

DESSERTS

Traditional Christmas pudding, brandy butter or custard V, *VE

Gingerbread baked Alaska, candied orange (for two to share) V

Festive profiterole tower, filled with chocolate cream, salted caramel pouring sauce V

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

Festive cheese: Somerset brie or Cashel Blue, homemade mince pie, onion purée, fig and sultana toasts V

*

TO FINISH

Filter coffee, mince pie V

Please note this menu may be subject to change.

V = vegetarian. VE = vegan. *VE = can be adapted to vegan. *V = can be adapted to vegetarian

Allergens: Please make the team aware of any allergies you might have, before ordering. Dish ingredients may vary. An allergen matrix is available on request.

An optional 12.5% service charge will be added to your bill.



DISCOVER OUR PRIVATE DINING SPACES

We have the ideal venue for hosting your own intimate festive celebration! Our beautiful private dining spaces include:

THE
WELLESLEY
ROOM

UP TO **22**
SEATED GUESTS

THE
WATERLOO
SUITE

UP TO **120**
SEATED GUEST

THE
SNUG

UP TO **12**
SEATED GUESTS

FINE FESTIVE CANAPÉS

Indulge in these charming, bite-sized treats that make the ideal pairing for your festive beverages. Whether served as an appetiser before your meal or savoured as a delightful snack at the bar, these decorative delights are sure to enhance your celebrations.

CANAPÉS £15.95 per person

CANAPÉS WITH A GLASS OF PROSECCO £23.50 per person

CANAPÉS WITH A GLASS OF CHAMPAGNE £28.50 per person

PRIVATE EVENTS AND FESTIVE PARTY NIGHTS

Celebrate the Season with Us!

From November 20th through December, you can host your own private party night in our stunning events space, perfect for gathering with friends, family, or colleagues. For those with smaller groups, we also offer Festive Party Nights, where mixed groups can reserve tables in a shared event space and revel in the lively atmosphere of a larger celebration.

£62.50 per person

PRIVATE EVENTS:

Celebrate Christmas in Style in The Waterloo Suite

Embrace the joy of the party season in our expansive event space, the Waterloo Suite. With exclusive access to this bright and spacious venue, complete with a private bar, it's the perfect setting for your private party or gathering. Dress to impress for our delightful three-course party menu then dance the night away with our resident DJ.

Minimum group of 50, maximum 100. Room hire for less than 50 guests is charged at £400.

Terms and conditions: A discretionary 12.5% service charge will be applied. Food must be pre-ordered and pre-paid in advance. Drinks packages are available. Hotel room discount also available.

FESTIVE PARTY NIGHTS - JOINER EVENTS

*Saturday 22nd November, Saturday 29th November
and Saturday 6th December*

Join us for a welcome tippie 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. Your group can reserve a table and revel in the lively atmosphere of a larger celebration. Dress to impress for our 3-course party menu and dance the night away with our resident DJ.

Please note that at Festive Party Nights, 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.

Terms and Conditions: A discretionary 12.5% service charge will be applied. Food must be pre-ordered and pre-paid in advance.

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

PARTY MENU

*Delight in this culinary experience when you book your own exclusive event
or join us at our Party Nights.*

3 COURSES: £62.50 per person

TO START

French onion soup, raclette rarebit croquette *V, *VE

Beetroot gravadlax, horseradish crème fraiche, dill pickle and smoked caviar

Duck liver parfait, green peppercorn Chantilly cream, confit onion purée, caraway and rye crostini

*

MAINS

Kent woodland reared turkey parcel, sage and onion stuffing, wrapped with English streaky bacon, duck fat roasted potatoes, charred sprouts, roasted carrot, pigs in blankets, rich turkey gravy, cranberry sauce

Redefine Meat™ Wellington, mushroom duxelles, Yorkshire pudding, roast potatoes, seasonal greens, gravy V, *VE

Herb and seaweed crusted baked cod, Champagne sabayon, mussels, spinach, samphire and a side of buttered new potatoes

*

DESSERT

Traditional Christmas pudding, homemade brandy butter V, *VE

Festive profiterole tower, filled with chocolate cream, salted caramel pouring sauce V

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

*

TO FINISH

Warm mince pies V

GIVE A MEMORABLE
GROSVENOR
GIFT EXPERIENCE
THIS CHRISTMAS

Give your family and friends a truly memorable experience this Christmas with a Grosvenor Gift Voucher. For a delightful dining experience or weekends at our warm pubs and inns, a scrumptious Afternoon Tea or a slow Saturday Brunch, our vouchers can be redeemed at any Grosvenor Pub or Inn. They are available via postal delivery or email for instant access.

Visit www.wellingtonarmshampshire.co.uk to order and check the website for last delivery dates before Christmas.



SPEND CHRISTMAS IN HAMPSHIRE

Experience cosy winter mornings with our Festive Residential Packages. Indulge in delightful seasonal menus, savour expertly crafted seasonal cocktails and enjoy a two or three-night stay in our charming boutique bedrooms.

TWO NIGHT PACKAGE: WEDNESDAY 24TH DECEMBER - FRIDAY 26TH DECEMBER

From £350 per room, per night

WEDNESDAY 24TH DECEMBER

- Arrival and welcome signature cocktail before dinner
- Three course dinner*

THURSDAY 25TH DECEMBER

- Breakfast
- Six course Christmas Day lunch including a glass of Champagne
- Christmas day feasting platters in the evening

FRIDAY 26TH DECEMBER

- Breakfast
- Departure

EXTEND YOUR STAY!

Add an additional night for just £100 bed and breakfast, per room per night.

Visit www.wellingtonarmshampshire.co.uk or call our reservations team on 01256 882214 to book your two or three night stay.

Terms and conditions: Room rates are based on 2 sharing (no child reductions). *Dinner allowance of £35 per person. A 25% deposit is required at the time of booking. Full payment is required by 1st November 2025.



OVERNIGHT STAYS AT THE WELLINGTON ARMS

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.





T&C's

SECURE YOUR BOOKING

We are delighted to provisionally hold a booking date and time 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 a deposit, or we may release the date due to popular demand.

DEPOSIT & PAYMENT TERMS

Festive bookings are only confirmed once we have received the appropriate deposit and pre-payment which will be redeemed on the night of your event. Any balance must be settled on departure. Deposit and prepayment requirements are as follows:-

A La Carte, 2 & 3 Course Festive Menu: We require a booking deposit of £10pp for tables of 9 or more and for tables of 12 or more we also require a pre-order.

Signature Festive Menu: We require a booking deposit of £10pp for tables of any size along with a pre-order for tables of 12 or more.

Christmas Day Menu: All tables require full payment at the time of booking along with pre-order nearer the time for both adults and our young diners. Please note, Christmas day pre orders are required by 10th December 2025.

For Festive Party Nights taking place in our Event Spaces or "Joiner Events" please contact us for our cancellation terms and conditions as these may differ dependent on location and size of your party.

FESTIVE RESIDENTIAL PACKAGE

A 25% deposit is required at the time of booking with full payment due by 1st November 2025. All payments are non-refundable and non-transferable. We recommend you take appropriate travel insurance to cover all eventualities. Bookings made after 1st November 2025 require full pre-payment at time of booking.

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 requests and we will always do our utmost to accommodate you. Due to the nature of the menu and the event, unfortunately on Christmas Day we are unable to accommodate any special dietary requirements or allergens which involve amendments to the menus. Full allergen information is available on request.

GET IN TOUCH

Our enthusiastic reservations team is here to assist you in planning your ideal event, ensuring that you can enjoy a delightful festive season!

SCAN TO BOOK



01256 882214

WWW.WELLINGTONARMSHAMPSHIRE.CO.UK

TABLE AND HOTEL RESERVATIONS
RESERVATIONS@GROSVENORPUBSANDINNS.COM

[@WELLINGTONARMSHANTS](#)