

Christmas Festive

RESERVATION FORM

Name: _____

Contact number: _____

Email address: _____

Please tick the reservation you require below, detailing the number of people in the party and date required. We will endeavour to accommodate everyone, however, book early to avoid disappointment. Thank you.

Please state day/date & time required: _____

Number of people in the party: _____

Menu Selection

Please state quantities required.

Starter Selections:

Crispy Spiced Sweetcorn Fritters _____

Portico King Prawns _____

Grilled Goats Cheese Salad _____

Honey Glazed Ham Hock _____

Carrot, Parsnip & Paprika Soup _____

Main Course Selections:

Roast Beef _____

Roast Turkey _____

Cumberland Sausage _____

Winter Stew Pie _____

Salmon Fillet _____

Dessert Selections:

Chocolate & Cherry Roulade _____

Bread & Butter Pudding _____

Chocolate & Raspberry Tart _____

Mince Pie Cheesecake _____

Christmas Pudding _____

Christmas Festive

MENU 2025

ONLY AVAILABLE
BY PRE-ORDER
14 DAYS IN ADVANCE

All pre-orders MUST be completed on the Booking Form opposite and returned with the non-refundable deposit of £10 per head, at least 14 days prior to the booking date.

Station Road, Hartlebury,
Kidderminster DY11 7YJ

01299 253275

THE TAP HOUSE

HARTLEBURY

BAR | RESTAURANT | BREWERY

www.thetaphousehartlebury.co.uk

Christmas Festive

MENU 2025

**Monday 1st December to
Wednesday 24th December**

**Monday - Saturday 12pm-8pm. (Last Booking 7pm)
Excluding Sundays.**

3 Courses
£29.95
PER PERSON
BOOKINGS ONLY

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Starters

Crispy Spiced Sweetcorn Fritters

served with sweet chilli sauce. (GF) (VE)

Portico Classic Breaded Butterfly King Prawns

served with salad and lemon mayonnaise.

Grilled Goats Cheese Crostini Salad

served with balsamic glaze.

Honey Glazed Ham Hock Terrine

served with toasted bread, red onion
chutney and salad. (GFO)

Carrot, Parsnip & Paprika Soup

served with toasted bread & butter. (GFO)

Mains

Traditional Roast Beef and Yorkshire Pudding

served with seasonal root vegetables, roast potatoes,
pigs in blankets, sage & onion stuffing
and homemade gravy. (GFO)

Traditional Roast Turkey with Sage & Onion Stuffing

served with seasonal root vegetables, roast potatoes,
pigs in blankets, homemade gravy
and Yorkshire pudding. (GFO)

Traditional Cumberland Sausage

served with sage & onion stuffing, seasonal vegetables,
pigs in blankets, balsamic red onion & chive mash potato,
cranberry gravy and Yorkshire pudding.

Winter Stew Pie

served with baby potatoes, seasonal vegetables
and vegan gravy. (GF) (VE)

Oven Roasted Salmon Fillet

served with roasted buttered baby potatoes, topped with
lemon & tarragon butter rounds and seasonal vegetables. (GF)

Desserts

Classic chocolate & Sour Cherry Roulade

Traditional Bread & Butter Pudding

Chocolate & Raspberry Tart (GF) (VE)

Mince Pie Cheesecake

Traditional Christmas Pudding

served with brandy sauce.

*All desserts can be served with custard,
cream or ice-cream*

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HURRY BEFORE
WE'RE FULLY BOOKED!!

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