



— THE —
DEERS HUT



2026

CHRISTMAS FESTIVE MENU

AVAILABLE AT LUNCH AND DINNER
FROM FRIDAY 20TH NOVEMBER
TO THURSDAY 24TH DECEMBER



Book and pay your deposits before 1st November
to enjoy a complementary glass of Prosecco
or non-alcoholic fizz.

PRE-BOOKINGS ONLY

Not combinable with the daily menu



TO START

Local Estate Wild Game **TERRINE (D.F) (G.F*)**

traditional Cumberland sauce, sourdough toast and Hampshire watercress *(G.F. bread available)*

Smoked Scottish **SALMON (G.F)**

dill crème fraiche, julienne of cucumber, pea shoots, fennel crackers and lemon wedge

Hearty Winter Vegetable **SOUP (Vegan) (D.F) (G.F*)**

herb pistou and homemade focaccia bread *(G.F. bread available)*

Blue Stilton and Truffle **MOUSSE (V) (G.F)**

roasted beetroot, toasted pumpkin seeds and Hampshire watercress

MAINS

Barn Reared Roast Breast of **TURKEY (RSPCA accredited)**

sage and onion stuffing, pigs in blankets, carrot and swede puree, duck fat potato terrine, honey roast parsnips, buttered sprouts with chestnuts and bacon lardons, pan gravy, cranberry sauce

Slow - Braised Feather Blade of British **BEEF (G.F)**

spring onion mash, heritage carrots and rich port gravy

Pan Fried Fillet of Hampshire Chalk Stream **TROUT (G.F)**

rosti potato, spinach with a caper and lemon dressing

Keralan Cauliflower **VEGAN PIE, with Shortcrust Base & Puff Top (Vegan) (D.F)**

crushed potatoes, kale and coconut curry vegan gravy

CURRIED CAULIFLOWER (Vegan) (D.F) (G.F)

potato cake, coconut curry gravy, pickled cucumber and popadom

PUDDINGS & CHEESE (V)

Traditional Christmas **PUDDING (G.F and alcohol-free options available)**

brandy sauce and vanilla gelato

Caribbean Rum Laced **TROPICAL FRUIT (Vegan) (D.F) (G.F)**

mango sorbet, coconut and lime gel

Dark Chocolate and Orange **MOUSSE (G.F)**

clotted cream, morello cherry and orange compote

Warm Jamaican Ginger **SPONGE**

custard and cinnamon gelato

Lemon and Yoghurt **ICED PARFAIT (Frozen)**

lemon curd, orange and brown sugar pastry swirls

Deers Hut Selection of Christmas **CHEESES (£4 supplement)**

crackers, celery, grapes and real ale chutney

2 COURSES £32 PER PERSON

3 COURSES £38 PER PERSON

Main Dish with a choice of Starter or Dessert

All tables decorated with festive decorations including charity Christmas crackers
(biodegradable & environmentally friendly)

Tables by advanced booking only - £10 deposit per person upon reservation

Orders to be placed a minimum of five days prior to dining

Christmas Menu available Monday - Thursday 12 noon - 3.00pm & 5.30 - 9.00pm

Friday - Saturday 12 noon - 9.00pm & Sunday 12 noon - 8.00 pm

A discretionary service charge of 10% will be added to all tables

Some dishes may contain nuts, nut oils or other allergens. Please advise us of any allergies, upon reservation.

We serve our food out of one kitchen, despite our best endeavours there is a risk of cross contamination.

(V) = VEGETARIAN (G.F.) = GLUTEN FREE (D.F.) = DAIRY FREE

(G.F*) = DISH CAN BE MADE GLUTEN FREE

CHRISTMAS PARTY BOOKING FORM

TO BE COMPLETED BY CUSTOMER

I Would like to book a festive party for:

No. of guests: _____

Name:

Company Name (if applicable)

Address:

Postcode:

Telephone: _____

Mobile:

Email:

Date booking required:

TO BE COMPLETED BY DEERS HUT
CHRISTMAS CO-ORDINATOR

Booking taken by:

Deposit received:

Pre-order received:

Any additional information:

[illegible]

Once completed please hand in or email F.A.O Jason or Chris email: info@thedeershutpub.co.uk

We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives & our menu descriptions do not contain all ingredients, so please ask a member of our staff before ordering if you have any particular allergies or requirements. All menu items are subject to availability, substitutes may be made. Prices include VAT at the current rate.

Festive Menu: Non-refundable deposit of £10 per head. A pre-order is required five days prior to dining.

Declaration: I understand that this is a non-refundable deposit. Please retain a photocopy for your own records.

Signed by client:

Date:

CHILDREN AGED UNDER 12 CHRISTMAS OPTION
2 COURSE £18

MAINS

Junior size Barn Reared Roast Breast of **TURKEY** (*RSPCA accredited*)
sage and onion stuffing, pigs in blankets, carrot and swede puree, duck fat potato terrine,
honey roast parsnips, buttered sprouts with chestnuts and bacon lardons, pan gravy, cranberry sauce

OR

Junior size **CURRIED CAULIFLOWER** (**Vegan**) (**D.F**) (**G.F**)
potato cake, coconut curry gravy, pickled cucumber and popadom

PUDDINGS (**V**)

Dark Chocolate and Orange **MOUSSE**
with plain clotted cream

OR

A Scoop of Delicious Baboo **GELATO**
vanilla, chocolate or strawberry, vegan vanilla

FESTIVE OPENING HOURS

CHRISTMAS EVE

12 NOON – 10.30PM
(FOOD SERVED 12 NOON – 8PM)

CHRISTMAS DAY CLOSED

BOXING DAY

12 NOON – 6PM (CLOSED EVENING)
(FOOD SERVED 12 NOON – 4PM)

NEW YEAR'S EVE

12 NOON – 11PM
(FOOD SERVED 12 NOON – 9PM)

NEW YEAR'S DAY

12 NOON – 6PM (CLOSED EVENING)
(FOOD SERVED 12 NOON – 4PM)

— THE —
DEERS HUT

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