



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 EAVES

UP TO 6 SEATED GUESTS

THE SECRET GARDEN ROOM

UP TO 20 SEATED GUESTS

WILD THYME & HONEY SUITE

UP TO 100 SEATED GUESTS

THE HIDE

UP TO 14 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.

EVENTS AND PARTY NIGHTS

£60 per person



From 21st November and throughout December, host your own exclusive party night or book into our Joiner Party.

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

HOSTED IN THE WILD THYME & HONEY SUITE

Step into Christmas in our beautiful, private events suite where honey coloured Cotswold stone meets natural timber, dressed for the festive season with natural pine green firs and twinkling golden lights.

JOINER PARTY

Thursday 12th December | 7pm

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.

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 01285 851806 or by emailing events@wildthymeandhoney.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 our joiner party.

3 COURSES £60



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 **gf*

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*

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