

THE KITCHEN ∞
AT PRIMROSE HILL FARM

CHRISTMAS DINING MENU 2026

CHRISTMAS 2026

This Christmas at Primrose Hill Farm, we will feast, share, love, laugh & we will dance!
Delicious, sumptuous, seasonal feasting dishes, inspired by Christmas & the flavours of the Levant.

DECEMBER DANCING & FEASTING EVENINGS

From 7.00 p.m. The Cocktail Hour – Start your evening with Drinks & House DJ

From 8.00pm The Christmas Feast is served

After dinner, the tempo rises as our DJ takes the party onwards & upwards.

From 9.30 p.m. Time to Boogie with a live DJ & Dancing as we bring the party!

11.30 p.m. Bar Closes & Carriages

To make your Christmas plans super easy, we will be offering our Feasting Menu on the following dates. All dishes are designed for feasting and sharing, so you won't have the boring admin of chasing menu choices.

Just let us know how many vegetarians are in your party!





DANCING & FEASTING EVENING

FEASTING MEZE

Baskets of Warm Focaccia & Baked Baguette (ve)

Whipped Smoked Salmon, Celeriac & Cucumber, Lemon & Dill (gf)

Beetroot, Sumac & Spiced Chickpeas, Crisp Apple & Lime (ve/gf)

Buffalo Mozzarella & Spiced Tomato Crostini (v)

THE MAIN EVENT FEASTING PLATTERS

Bavette Steak, Rosemary & Black Pepper (gf)

&

Lemon, Garlic & Thyme BBQ Chicken (gf)

or

The Green Menu - Vegetarian / Vegan Guests

Miso Glazed BBQ Aubergine (ve)

&

Grilled Portobello Mushroom, Rosemary & Black pepper (ve)

SIDES

Crispy Potatoes, Garlic & Rosemary (ve/gf/df)

Tossed Green Leaves, Spinach & Zucchini (ve/gf/df/m)

Salad of Roasted Roots, Dijon, Tarragon & Capers (ve/gf/df/m)

PUDDING

Chocolate & Orange Cheesecake

Lemon Tartlet

Caramel Apple Cake

£55 per guest

Please inform your server if you have any allergies or dietary requirements.

df = dairy free, gf = gluten free, n = nuts, v = vegetarian, ve = vegan, sf = shellfish, s = sesame, m = mustard

DANCING & FEASTING DETAILS

THE MENU

All of the dishes are sharing, so there is no need to pre-order any menu choices. Just let us know of any allergies or dietary requirements.

PRICING

£55 per guest payable by BACS or credit card.

(Bookings made via Tableo on The Kitchen website requires card payment only)

Please note, ticket prices include a non-refundable deposit of £25. The remaining balance is refundable if cancellation is made at least 48 hours before the event. Cancellations made after this period are non-refundable. All cancellation refunds will be processed separately from the final bill and cannot be offset against any remaining balance due. In the event of cancellation by the event organiser, a full refund (including the deposit) will be issued.

There is a discretionary 12.5% service charge added to the bill at the end of the event. All the above prices are inclusive of VAT.

We are cashless at Primrose Hill Farm; however, we do accept all major credit and debit cards

TO MAKE YOUR BOOKING

Visit: [Our Website](#) : [Events · The Kitchen and Co](#)

FOR BOOKINGS OF 13+ GUESTS

Call: 01295 690615

Email: christmas@thekitchenandco.co.uk

PARTY EXTRAS

To pre-order wine or a bucket of beers for your table

Call: 01295 690615

Email: christmas@thekitchenandco.co.uk

Orders must be placed by Friday 11th December

The Kitchen at Primrose Hill Farm

Arlescote, Banbury OX17 1DQ



PRE-ORDER DRINKS FOR THE TABLE

WHITE WINE

- Les Lauriers Viognier Grenache, France - 26
- Picpoul de Pinet, Luvignac, France - 34
- Sauvignon Blanc Featherdrop, Marlborough, New Zealand - 36
- Petit Chablis, Domaine Hamelin, Burgundy, France - 48

RED WINE

- Les Lauriers Grenache Carignan, France - 26
- Reserva Pinot Noir Pionero, Morandé, Chile - 32
- Malbec Finca La Colonia, Argentina - 36
- Ronan by Clinet, Pomerol, Bordeaux, France - 48

ROSÉ WINE

- Les Lauriers Cinsault Grenache, France - 26
- Domaine Coste, S.France - 36
- Minuty Rosé, France - 45

SPARKLING WINE

- Prosecco Cá del Console DOC, Italy - 34
- Testulat Brut Champagne - 55
- Gusbourne Brut - 63

BOTTLE BEERS & CIDERS

- Birra Moretti 330ml - 4.75
- Hook Norton Beers 500ml: Old Hooky, Hooky Best Bitter - 5.95
- Saxby Ciders 500ml: Blackcurrant, Dry - 5.95