

THE KITCHEN
AT PRIMROSE HILL FARM

CHRISTMAS DINING MENU 2025

CHRISTMAS 2025

This Christmas at Primrose 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 of the dishes are feasting & sharing - so you won't have the boring admin of chasing menu choices - just let us know how many vegetarians are in your party!

Thursday 18th December

Friday 19th December





DANCING & FEASTING EVENING

SHARING MEZE

Baskets of Warm Focaccia & Sourdough Crackers (ve)
Whipped Smoked Salmon, Celeriac & Cucumber, Lemon & Dill (gf)

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

Buffalo Mozzarella, Tomato Jam & Basil Crostini (v)

THE MAIN EVENT FEASTING PLATTERS

Bavette Steak, Garlic & Parsley Aioli (gf)

&

Sticky Pomegranate Moroccan Turkey (gf)

or

The Green Menu - Vegetarian / Vegan Guests

Sticky Pomegranate & Moroccan Spiced Aubergine Kebabs (ve)

&

Grilled Portobello Mushrooms, Cauliflower, Garlic & Parsley Aioli (ve)

SIDES

Roasted Carrots, Sweet Onions & Thyme (ve/gf/df)

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

Platters of Christmas Petit Fours

£48.50 Per Guest

ADD ON

Artisan Cheeses

Crackers, Chutneys & Breads

+ £10.00 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

£48.50 per guest payable by BACS or Credit Card.

(Tableo via 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: www.thekitchenprimrosehillfarm.co.uk | [Book 18th December](#) | [Book 19th December](#)

FOR BOOKINGS OF 8+ 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

The Kitchen at Primrose Hill Farm

Arlescote, Banbury OX17 1DQ



PRE-ORDER DRINKS FOR THE TABLE

WHITE WINE

- Les Lauriers Viognier Grenache, France - 23
- Picpoul de Pinet, Luvignac, France - 34
- Sauvignon Blanc Featherdrop. Marlborough, New Zealand - 34
- Petit Chablis, Domaine Hamelin, Burgundy, France - 48

RED WINE

- Les Lauriers Grenache Carignan, France - 23
- Reserva Pinot Noir Pionero, Morandé, Chile - 28
- Malbec Finca La Colonia, Argentina - 32
- Ronan by Clinet, Pomerol, Bordeaux, France - 48

ROSÉ WINE

- Les Lauriers Cinsault Grenache, France - 23
- Domaine Coste, S.France - 34
- Minuty Rosé Italy MAGNUM Bottle - 90

SPARKLING WINE

- Prosecco Cá del Console DOC, Italy - 34
- Testulat Brut Champagne - 55
- Champagne EPC Rosé - 70
- Prosecco Cá del Console DOC, Italy MAGNUM - 75

BOTTLE BEERS & CIDERS

- Birra Moretti 330ml - 4.5
- Hook Norton Beers 500ml: Old Hooky, Hooky Best Bitter - 5.95
- Napton Ciders 500ml: Blackcurrent, Dry - 5.95

THE KITCHEN^{CO}
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