

THE KITCHEN ∞
AT PRIMROSE HILL FARM

CHRISTMAS DINING MENU 2024

CHRISTMAS 2024

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

After Dinner, the tempo rises as our DJ takes the party onwards & upwards.
From 7.00 p.m. The Cocktail Hour – Start your evening with Drinks & House DJ
From 8.00pm The Christmas Feast is served
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 in your party!

Saturday 7th December

Saturday 14th December

Friday 20th December

Saturday 21st 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 Portabello 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/dfm)

PUDDING

Platters of Christmas Petit Fours

LATER

Cheese Buffet

Crackers, Chutneys & Breads

£48.50 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

£25 per guest deposit is payable on booking -- payable by BACS or Credit Card.

(Open Table via The Kitchen website requires card payment only)

All prices include VAT at the prevailing rate.

All deposits are non-refundable.

The Kitchen is a cash free establishment.

TO MAKE YOUR BOOKING

Visit: www.thekitchenprimrosehillfarm.co.uk

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

ROSE WINE

Les Lauriers Cinsault Grenache, France - 23

Domaine Coste, S.France - 34

Minuty Rose Italy MAGNUM Bottle - 90

SPARKLING WINE

Prosecco Cá del Console DOC, Italy - 34

Testulat Brut Champagne - 55

Champagne EPC Rose - 70

Prosecco Cá del Console DOC, Italy MAGNUM - 75

BOTTLE BEERS & CIDERS

Birra Morretti 330ml - 4.5

Hook Norton Beers 500ml: Old Hooky, Hooky Best Bitter - 5.95

Napton Ciders 500ml: Blackcurrant, Dry - 5.95

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