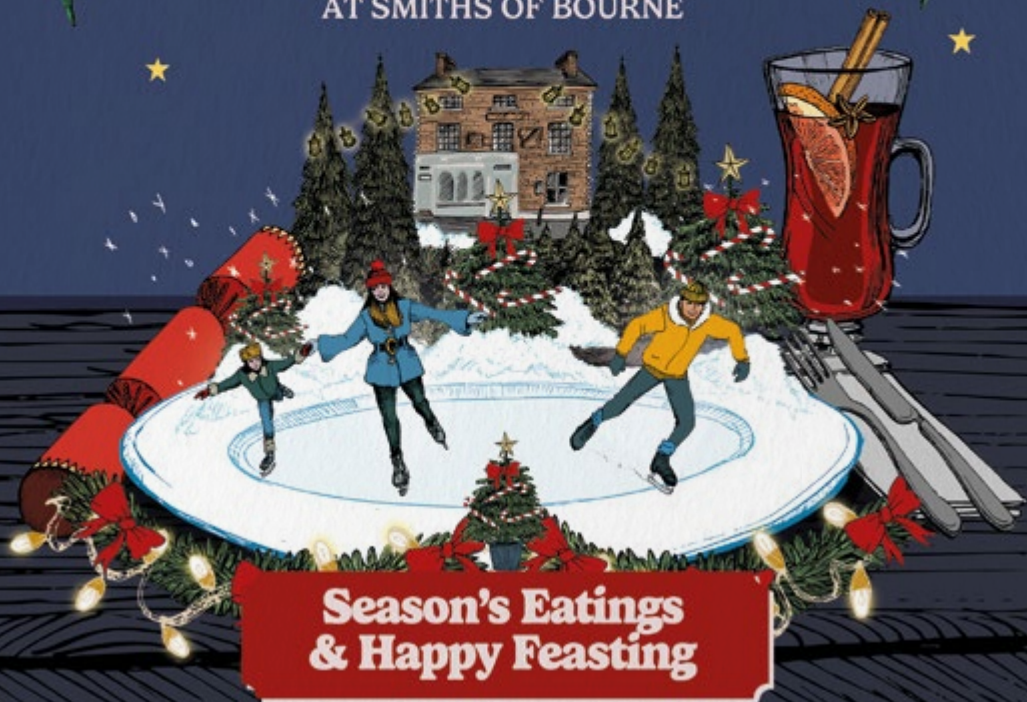


Simply having a
**Wonderful
Christmastime**

AT SMITHS OF BOURNE



Step into Christmas with us

There's nothing quite like Christmas with us – the laughter, the clink of glasses, the smell of good food drifting from the kitchen. This year, our chefs have put together festive menus full of traditional favourites, freshly prepared and served with care. Whether it's a cosy meal with family, a get together with friends, or the big day itself, we'll take care of the cooking (and the washing up), so you can relax and enjoy the moments that really matter.

After all, Christmas is about good company, good food, and making memories you'll want to share again and again.

We look forward to welcoming you for the most wonderful time of the year.



The Early Birds...

Get your celebration booked in with us before 31st October and we will reward you and every guest in your party with a free £10 gift voucher each to spend in the pub.

All you need to do is book and pay your deposit in full by Friday 31st October to qualify. This offer is reserved for parties of 6 or more.

Don't miss out – book today.
Terms and conditions apply.

Christmas Day

Available on Christmas Day only



3 COURSES £67.50
Pre-booking required

STARTERS

Potted Hot-smoked Trout **GFA**

horseradish, crème fraîche,
pickled fennel & dill, crostini

Roasted Cauliflower & Truffle Soup **V • GFA**

toasted hazelnuts, butter, sourdough

Chicken & Ham Hock Terrine **GFA**

piccalilli, ciabatta toast

Baked Camembert **V • GFA**

fig jam, walnuts, toasted ciabatta

MAINS

Roast Turkey & Bacon Roulade

roast potatoes, maple-glazed parsnips, thyme-roasted carrots,
Brussels sprouts, pigs-in-blankets, red wine gravy

Pan-fried Cod Fillet **GF**

crushed skin-on potatoes, tenderstem broccoli,
lobster & white wine sauce

Confit Duck Leg **GF**

truffle potato gratin, butter, green beans,
blackberry & red wine gravy

8oz Sirloin Steak **GF**

grilled tomato, roasted mushroom,
chunky chips, peppercorn sauce

(£3 SUPPLEMENT)

Butternut Squash, Lentil

& Almond Wellington **VE**

roast potatoes, thyme-roasted carrots,
Brussels sprouts, red wine gravy

DESSERTS

Christmas Pudding **V • VEA**

custard or brandy sauce

Sticky Toffee Pudding **V**

clotted cream, salted caramel sauce

Old English Sherry Trifle **V**

Chocolate Fondant **V • GFA**

vanilla ice cream, Oreo crumb, fruit compote

Chocolate, Vanilla &

Cherry Cheesecake **V • VEA • GF**

vanilla ice cream

Kids Christmas Day

Available on Christmas Day only



3 COURSES £33.75
Pre-booking required

STARTERS

Roasted Parsnip, Apple & Thyme Soup **V • VEA • GFA**

parsnip crisps, chives, sourdough, butter

Carrot, Cucumber & Red Pepper Sticks **VE • GF**

hummus

MAINS

Roast Turkey & Bacon Roulade

roast potatoes, maple-glazed parsnips, thyme
carrots, Brussels tops, pigs-in-blankets,
red wine gravy

Southern-fried Chicken Strips

fries, lettuce, special dipping sauce,
choice of peas or beans

Tomato Pasta **V • VEA**

tomato sauce, garlic bread

Homemade Battered Fish & Fries **GF**

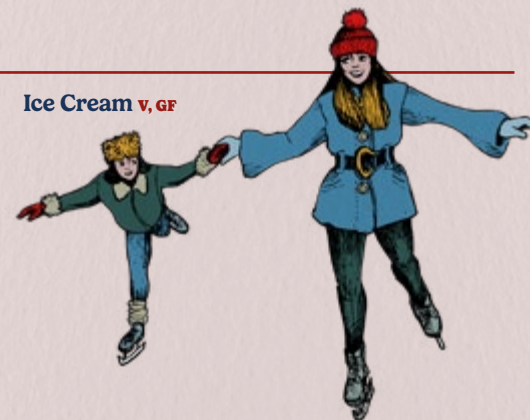
choice of peas or beans

DESSERTS

Chocolate Brownie **V**

vanilla ice cream, chocolate sauce

Ice Cream **V, GF**



Festive Menu

Available Thursday 27th November to Friday 2nd January



2 COURSES £27.50
3 COURSES £32.95
Pre-booking required

STARTERS

Prawn & Avocado Cocktail **GFA**

Marie Rose sauce, iceberg, brown bread & butter

Chicken Liver & Brandy Parfait **GFA**

onion marmalade, toast

Roasted Parsnip, Apple & Thyme Soup **V • VEA • GFA**

parsnip crisps, chives, sourdough, butter

Baked Camembert **V • GFA**

fig jam, walnuts, baked ciabatta

MAINS

Roast Turkey & Bacon Roulade

roast potatoes, maple-glazed parsnips,
thyme-roasted carrots, Brussels sprouts,
pigs-in-blankets, red wine gravy

Roasted Sea Bream **GF**

crushed skin-on potatoes, tenderstem
broccoli, lobster & white wine sauce

24-hour Cooked Beef Bourguignon **GFA**

mashed potato, curly kale, crispy onions

Butternut Squash, Lentil & Almond Wellington **VE**

roast potatoes, thyme-roasted carrots,
Brussels sprouts, caramelised onion gravy

DESSERTS

Christmas Pudding **V • VEA**

custard or brandy sauce

Chocolate, Vanilla & Cherry Cheesecake **V • VEA • GF**

vanilla ice cream

Sticky Toffee Pudding **V**

clotted cream, salted caramel sauce

Lemon Tart **V**

raspberries, crème fraîche, raspberry compote

Boxing Day

Available on Boxing Day only



3 COURSES £32.50
Pre-booking required

STARTERS

Roasted Cauliflower & Truffle Soup **V • VEA • GFA**

toasted hazelnuts, butter, sourdough

Halloumi Fries **V • GF**

garlic yoghurt, pomegranate, parsley & mint

Chicken & Ham Hock Terrine

piccalilli, ciabatta toast

Crispy Squid

paprika, spring onion, chilli, aioli, lime

Crispy Pork Belly Bites

thai chilli honey, spring onion, chilli, sesame seeds

MAINS

Roast Turkey & Bacon Roulade

roast potatoes, maple-glazed parsnips,
thyme-roasted carrots, Brussels sprouts,
pigs-in-blankets, red wine gravy

Double-stacked Pair of 3oz beef Patties

toasted brioche bun, burger cheese, lettuce,
tomato, gherkin, burger sauce, skin-on fries

Fish & Chunky Chips **GF**

North Sea haddock, tartare sauce,
choice of garden peas or mushy peas

Pan-fried Cod Fillet

crushed skin-on potatoes, tenderstem broccoli,
lobster & white wine sauce

24-hour Cooked Beef Bourguignon

mashed potato, curly kale, crispy onions

Butternut Squash, Lentil & Almond Wellington **VE**

roast potatoes, thyme-roasted carrots,
Brussels sprouts, caramelised onion gravy

DESSERTS

Christmas Pudding **V • VEA**

custard or brandy sauce

Vegan Chocolate, Vanilla & Cherry Cheesecake **VE • GF**

vegan vanilla ice cream

Sticky Toffee Pudding **V**

clotted cream, salted caramel sauce

Buffet Menu

Available Thursday 27th November to Friday 2nd January

6 ITEMS PP £15.50
8 ITEMS PP £19.50
12 ITEMS PP £27.50
Pre-booking required

Plant-based Slider **VE**

smoked Applewood, French's mustard
mayonnaise

Crispy Cornflake Crumb Halloumi Fries **V • GF**

fig jam

Lamb Koftas

mint yoghurt

Beer-battered Haddock Goujons **GF**

tartare sauce

Smashed Burger Slider

mini brioche, American cheese

Roast Turkey Roulade

cranberry sauce

Mini Scampi

tartare sauce, skin-on fries

Mushroom & Crumbly Blue Arancini **VE • GF**

Honey & Mustard-glazed Pigs-in-Blankets

Roast Potatoes **V • GF**

dipping gravy

Sage & Onion Sausage Roll

Vegan Sausage Roll **VE**

Caramelised Onion Hummus **VE**

toasted ciabatta crostini

Tempura Prawns

sweet chilli sauce

Chocolate Brownie Bites **V • GF**

Mini Mince Pies **V**

Skin-on Fries **VE**

Chunky Chips **V**

mayonnaise

Onion Rings **V**

Garlic Bread **V**



Drinks Packages

Available Thursday 27th November
to Friday 2nd January
Pre-booking required

WINES

Premium

x3 £74.00 • x6 £147.00

**Pinot Grigio,
Marchesi Ervani**

Venezie, Italy (Ve)

Merlot, Santa Rita

Central Valley, Chile

**Pinot Grigio Rosato,
Marchesi Ervani**

Venezie, Italy (Ve)

Luxury

x3 £77.00 • x6 £150.00

**Sauvignon Blanc,
Petal & Stem**

Marlborough, NZ (Ve)

Malbec, Alamos Mountain

Uco Valley, Argentina (V)

**Château de Berne,
Esprit Méditerranée, Rosé**

Provence, France

Fizz

x3 £83.00 • x6 £165.00

**Prosecco Brut DOC,
Pontebello**

Veneto, Italy (Ve)

Soft but lively peach
and pear flavours



COCKTAILS

x8 £67.00 • x12 £100.00

Choose from one of our delicious cocktails below

Cran-Merry Fizz

Disaronno amaretto, cranberry juice and Prosecco

Santa Sangria Spritz

Burnt Faith brandy, mulled wine, orange juice
and Schweppes lemonade

Christmas Cracker

Dutch Barn Vodka, Disaronno
amaretto, lemon and cranberry juice

Aperol Spritz

Aperol, Prosecco, soda



BEER BUCKET

x5 bottles £21.00

Choose from:

Sol 330ml

Heineken 0.0 330ml

Birra Moretti Bottle 330ml

Daura Damm (GF) 330ml



CIDER BUCKET

x5 bottles £25.00

Old Mout Flavoured Ciders

New Year's Eve

SEE IN 2026 IN STYLE WITH US!

Speak to a member of the team, check our socials or look out for emails with all the details of what we have planned for a fun and exciting NYE!

Out with the old and in with the New Year

Book Now

Booking your Christmas celebration with us could not be simpler.



Follow these 3 easy steps

1. Scan the QR code below or visit our website at www.smithsbourne.com/promotions/christmas
2. Select the date/menu required
3. Confirm the number of guests

In order to secure your booking you will need to pay a deposit.

Festive Menu - £10pp deposit required prior to the date of booking – the outstanding balance will be taken on the day.

Christmas Day - £20pp deposit required at time of booking. Full balance to be paid no later than Monday 1st December 2025.

Buffet Menu – Minimum of 8 people, deposit of £10pp required

Drinks Packages – payment required upon order receipt

Boxing day – £10pp deposit required prior to the date of booking – the outstanding balance will be taken on the day

Upon receipt of your deposit payment you will receive a confirmation email and a pre booking form to select your menu choices for the day. Alternatively you can speak to a member of the team who will assist you with your booking in person.

Don't forget! Book and pay your deposit by Friday 31st October and you and each of your party will receive a **£10 gift card** to use in our pubs as part of our early bird offer so book as soon as possible!

EARLY BIRD TERMS & CONDITIONS

1. The Early Bird offer is available for parties of 6 or more.
2. Applies to bookings made from the following menus: Christmas Day, Festive Menu, and Boxing Day.
3. Guests must be 18 years or older to qualify.
4. Bookings and deposits must be made by Friday 31st October 2025 to qualify.
5. A pre-order form must be completed, including the email address of each eligible guest.
6. It is the responsibility of the person making the booking to collect and provide these email addresses.
7. Each qualifying guest will receive a £10 gift voucher.
8. Vouchers are sent by email only (no paper or cash alternative available).
9. Each voucher is valid from 2nd January to 31st January 2026.
10. Only one voucher per transaction may be used.
11. Management reserves the right to amend or withdraw the offer at any time.

CHRISTMAS BOOKING TERMS AND CONDITIONS

For customers dining off the set Festive menus a deposit of £10pp is required to confirm booking. Full payment is required on the day of event. We may ask for additional pre-payment for substantial pre-ordered food and drink. Your deposit is fully refundable up to 28 days before your booking date. Your deposit will be deducted from your final bill. Unfortunately, we cannot accept payments by cheque. The balance is payable on the day of your booking via card, or you can pre-pay if you wish. Please supply full menu choices via our online pre-ordering system no later than 10 days in advance and please advise us of any special dietary requirements. Amendments to guest menu choices may be made up to five working days before your booking date, preferably earlier. Christmas Day bookings require a deposit of £20pp to secure. Full payment is required in full no later than Monday 2nd December. Cancellation policy – your payment is fully refundable up to 10 days prior to your booking date.

MENU TERMS & CONDITIONS

Menus are labelled where dishes are suitable for Vegans, Vegetarians or are Gluten Free:

V - Suitable for Vegetarians • VE - Suitable for Vegans • GF - Gluten Free.

For full allergy information scan the QR code below or speak to a member of the team. Dishes may contain nuts or nut traces. Fresh fish may contain bones. Weights are shown uncooked. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included.

