



MAKE THE
FESTIVE SEASON
EXTRA SPECIAL

*Let us spoil you with a selection of
indulgent treats and divine tipples*

WILD THYME
& HONEY



LET THE FESTIVE FEASTING BEGIN!

We simply can't get enough of the delightful festive feast that our brilliant chefs have been passionately preparing for you.

We've hand-picked the best sustainable British suppliers to ensure we can trace everything on your plate back to its place of origin.

We've tried, tasted, then tasted again, every crumb of this year's festive offer and we're not just saying it but seriously, it's going to knock your (& Santa's) Christmas socks off.

This season, we want to help you celebrate in sparkling style, with a range of offers for everyone, from parties to family dining, and everything in between!

Raising a glass of fizz and festive cheer to Christmas and the New Year to all friends of Wild Thyme & Honey.



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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

Smoked haddock croquette, smoked herring caviar (*GF)

Oxford blue cheese mousse, wild thyme and truffle honey (*GF) (V)

Salt baked beetroot, pumpkin puree, sorrel (*GF) (VE)

Scottish smoked salmon, dill and prawn mousse (*GF)

If you have any children in your party, they will receive a complimentary portion of cheese straws (T's & C's)

(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.*

FESTIVE MENU

*Available to book from 24th November to 30th December (excluding Christmas Day)
please enquire for availability in January. For parties of all sizes.*

Discover festive menus for young diners on our website.

2 COURSES £29.95 3 COURSES £37.95

TO START

Scottish smoked salmon and prawn roulade, rye toast, gin pickled
cucumber, dill (*GF)

Roasted parsnip soup, café de Paris cream, ancient grain sourdough bread (*GF) (*VE)

Duck liver parfait, confit onion and sherry marmalade, truffle
cream and toasted brioche (*GF)

Twice baked cheddar soufflé, winter truffle mornay, crispy leeks (V)

Pan seared king scallops, pumpkin purée, red veined sorrel, confit new
potatoes, crispy capers and sage (GF) £4 supplement

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

8-hour slow braised shoulder of beef bourguignon, beef fat carrots,
horseradish potato (GF)

Monkfish thermidor, lobster mornay, Parmesan crumb, sautéed potato (GF)

Winter mushroom risotto, porcini crumb, baby watercress,
freshly grated Parmesan (GF) (V) (*VE)

Haunch fillet of dry aged beef, parsnip purée, pressed potato,
parsnip crisp (GF) £7 supplement

PERFECT SIDES

Sharing dishes for 2 - 3 people

Cauliflower cheese, truffle mornay, Parmesan crumb (V) £4.50 supplement

Pigs in blankets £4.50 supplement

Mulled wine braised red cabbage (VE) (GF) £4.50 supplement

DESSERT

Traditional Christmas pudding, brandy butter (GF) (V) (*VE)

Plum and sherry trifle, St. Ewe egg custard, sherry-soaked sponge,
whipped vanilla cream

Craquelin choux bun, chocolate crèmeux, dulce de leche ice cream,
honeycomb, cocoa nibs (V)

Glazed lemon tart, blackberry sorbet, biscuit crumb (V)

Oxford blue cheese, cranberry compote, artisan crackers (*GF) (V)

TO FINISH

Warm mini mince pies (*VE)

CHEESES

£7.50 per person supplement

Selection of British cheeses, cranberry compote, artisan crackers (*GF) (V)

(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.*

* Extend your celebration - restaurant bookings of 6 or more can enjoy a 10% discount
on the best available rate for stays between 24th November to 23rd December 2023.
Contact our reservations team on stay@wildthymeandhoney.co.uk to book your stay

THE SIGNATURE EXPERIENCE

AT WILD THYME & HONEY

Arrive to a beautifully dressed festive table before taking your seat to enjoy a welcome cocktail on arrival and a festive menu with all the trimmings.

£55 per person

CANAPÉS

Dry aged roast beef, horseradish crème fraîche
Smoked haddock croquette, smoked herring caviar (*GF)
Oxford blue cheese mousse, wild thyme and truffle honey (*GF) (V)
Salt baked beetroot, pumpkin puree, sorrel (*GF) (VE)
Scottish smoked salmon, dill and prawn mousse (*GF)

TO START

Scottish smoked salmon and prawn roulade, rye toast, gin pickled cucumber, dill (*GF)
Roasted parsnip soup, café de Paris cream, ancient grain sourdough bread (*GF) (*VE)

Duck liver parfait, confit onion and sherry marmalade,
truffle cream and toasted brioche (*GF)

Twice baked cheddar soufflé, winter truffle mornay, crispy leeks (V)

Pan seared king scallops, pumpkin purée, red veined sorrel, confit new potatoes, crispy capers and sage (GF) £4 supplement

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

8-hour slow braised shoulder of beef bourguignon, beef fat carrots,
horseradish potato (GF)

Monkfish thermidor, lobster mornay, Parmesan crumb, sautéed potato (GF)

Winter mushroom risotto, porcini crumb, baby watercress,
freshly grated Parmesan (GF) (V) (*VE)

Haunch fillet of dry aged beef, parsnip purée, pressed potato,
parsnip crisp (GF) £7 supplement

PERFECT SIDES

Sharing dishes for 2 - 3 people

Cauliflower cheese, truffle mornay, Parmesan crumb (V)

Pigs in blankets

Mulled wine braised red cabbage (VE) (GF)

DESSERT

Traditional Christmas pudding, brandy butter (GF) (V) (*VE)

Plum and sherry trifle, St. Ewe egg custard, sherry-soaked sponge,
whipped vanilla cream

Craquelin choux bun, chocolate crèmeux, dulce de leche ice cream,
honeycomb, cocoa nibs (V)

Glazed lemon tart, blackberry sorbet, biscuit crumb (V)

Oxford blue cheese, cranberry compote, artisan crackers (*GF) (V)

TO FINISH

Warm mini mince pies (*VE)

CHEESES

£7.50 per person supplement

Selection of British cheeses, cranberry compote,
artisan crackers (*GF) (V)

(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.*

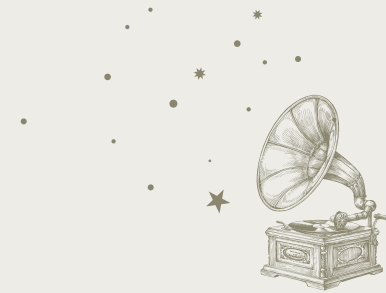
*Add some extra sparkle to your celebration
and dine under the stars in one of our riverside dining domes.*

* Extend your celebration - restaurant bookings of 6 or more can enjoy a 10% discount on the best available rate for stays between 24th November to 23rd December 2023. Contact our reservations team on stay@wildthymeandhoney.co.uk to book your stay





TOP LEFT: THE SECRET GARDEN ROOM
 TOP RIGHT: WILD THYME & HONEY SUITE
 BOTTOM LEFT: THE EAVES
 BOTTOM RIGHT: THE HIDE



A PERFECT PARTY VENUE

Our dedicated reservations team are delighted to assist you in your quest to find & plan your perfect festive celebration.

WE HAVE 4 BEAUTIFUL SPACES AVAILABLE

Hire charge or minimum spend may apply

THE EAVES

UP TO **6** SEATED GUESTS

THE SECRET GARDEN ROOM

UP TO **24** SEATED GUESTS

THE HIDE

UP TO **14** SEATED GUESTS

WILD THYME & HONEY SUITE

UP TO **100** SEATED GUESTS

MAGICAL WINTER NIGHTS

Launching December 2023, magical winter nights arrive at Wild Thyme & Honey.

Enchanted woodlands meet alpine lodge in an all new festive experience.

Book our winter lodge for your own magical evening or book a table and join us to celebrate the season.

For more details contact us on dine@crownapmneybrook.co.uk



CHRISTMAS DAY MENU

25th December. Available 11.30am - 6.00pm.

★ Discover festive menus for young diners on our website. ★

6 COURSES £125 per person

CANAPÉS

Dry aged roast beef, horseradish crème fraîche

Smoked haddock croquette, smoked herring caviar (*GF)

Oxford blue cheese mousse, wild thyme and truffle honey (*GF) (V)

Salt baked beetroot, pumpkin puree, sorrel (*GF) (VE)

Scottish smoked salmon, dill and prawn mousse (*GF)

TO START

Bloody Mary prawn cocktail, poached tiger prawns, Bloody Mary Marie Rose,
Gem lettuce, avocado and cucumber, spiced seaweed crumb

Roasted parsnip soup, café de Paris cream, ancient grain sourdough bread (*GF) (V)
(*VE)

Duck liver parfait, pork and rabbit ballotine, Armagnac jelly, toasted brioche

Twice baked cheddar soufflé, winter truffle mornay, crispy leeks (V)

Pan seared king scallops, pomme purée, smoked herring roe,
Champagne beurre blanc (GF)

MAIN EVENT

Worcestershire free range turkey ballotine, Yorkshire pudding
stuffed with confit turkey leg, rich turkey gravy

The Grosvenor Collection signature beef wellington, Bordelaise sauce

Lobster thermidor, rich lobster and crab mornay, Parmesan crumb (GF)

Roasted sweet potato, wild mushroom and winter truffle pithivier,
confit onion and sherry jus (VE)

SERVED WITH ALL THE TRIMMINGS

Crisp duck fat roast potatoes (GF)

Confit new potatoes and chive (VE)

Pigs in blankets

Mulled wine braised red cabbage (VE) (GF)

Sage roasted pumpkin, crispy sprouts (VE) (GF)

Truffled cauliflower cheese, Parmesan crumb (V)

PALATE CLEANSER

Lemon sorbet, London dry gin and parsley (VE)

DESSERTS

Traditional Christmas pudding flambéed in Hennessy cognac,
brandy butter (GF) (V) (*VE)

Plum and sherry trifle, St. Ewe egg custard, sherry-soaked sponge,
whipped vanilla cream

Craquelin choux bun, chocolate crémeux, panettone ice cream,
honeycomb, cocoa nibs (V)

St Clements baked Alaska, orange sorbet, Italian meringue, bucks fizz sauce (V)

British cheese selection, cranberry compote, artisan crackers

TEA & COFFEE

British filter coffee and organic tea selection, served with warm mini mince pies (*VE)

(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.*





FINISHING TOUCHES

*A selection of special additions to give your celebration
the wow factor and impress your guests.*

Pre-order to benefit from our early booking prices.

FIZZ

Pommery Brut	£75
Pommery Rosé	£75
Coates & Seely English Sparkling Wine	£52.50
Fitz Sparkling Wine	£40
Belstar Prosecco	£39



CHRISTMAS COCKTAILS

ESTATE BLENDED MULLED WINE Red wine, IPA, star anise, cloves, smoked paprika, sage, cinnamon, orange	£9
EGGNOG Golden rum, cognac, oat milk, egg	£9
A JAMMY BRAMBLE Tanqueray gin, blackberry jam, lemon, soda	£9
SPICED CLEMENTINE MARGARITA El Jimador tequila, triple sec, spiced clementine juice	£9
GINGERBREAD GIN SOUR Tanqueray gin, lemon, gingerbread, miraculous foamer	£7.50
NON ALCOHOLIC MULLED GRAPEFRUIT PUNCH Fresh grapefruit, honey, lemon, star anise, cloves, sparkling	



PARTY NIGHTS

£55 per person

Throughout November and December, join one of our party nights or host your own.

Enjoy exclusive use of our spectacular events space with friends, family or colleagues, or our joiner party nights are 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 spectacular, private events suite where honey coloured Cotswold stone meets natural timber, beautifully dressed for the festive season with natural pine green firs and twinkling golden lights.

JOINER PARTIES

Thursday 30th November | 7pm Friday 8th December | 7pm

Join us for a welcome tippie on arrival before taking your seats to enjoy our 3 course party menu and celebrate the festive season in style with music from our resident DJ.

EXCLUSIVE HIRE

Dress to impress for our 3 course party menu before dancing the night away with christmas classics and hits from our resident DJ.

BOOKING

Enquire with our dedicated events team by emailing yourthyme@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, minimum numbers of 60 people apply on Fridays and Saturdays.



★ PARTY MENU

3 COURSES *£55 per person*



★ TO START

Scottish smoked salmon and prawn roulade, rye toast, gin pickled cucumber, dill (*GF)

Roasted parsnip soup, café de Paris cream, ancient grain sourdough bread (*GF) (*VE)

Duck liver parfait, confit onion and sherry marmalade, truffle cream and toasted brioche (*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

Monkfish thermidor, lobster mornay, Parmesan crumb, sautéed potato (GF)

Winter mushroom risotto, porcini crumb, baby watercress, freshly grated Parmesan (GF) (V) (*VE)

DESSERT

Traditional Christmas pudding, brandy butter (GF) (V) (*VE)

Craquelin choux bun, chocolate crèmeux, dulce de leche ice cream, honeycomb, cocoa nibs (V)

Glazed lemon tart, blackberry sorbet, biscuit crumb (V)

TO FINISH

Warm mini mince pies (*VE)

(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.*



MAKE THEIR CHRISTMAS WITH A GIFT EXPERIENCE

For those tricky family & friends who have it all, why not give them a memorable experience this Christmas?

Whether an evening being spoilt with delicious food and wine with your nearest and dearest, a lunch out with friends, or a weekend away to indulge in life at your pace, let us be part of creating new, wonderful memories for your favourite people as they relax in our warm and inviting pubs and inns.

All gift vouchers can be enjoyed across any of our pubs and inns.

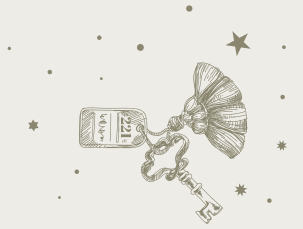
Available by postal delivery, or, should you prefer instant access, via email.

To browse the options and order your gift vouchers, please visit
www.grosvenorpubs.com

LAST DELIVERY BEFORE CHRISTMAS

Special Delivery	1st Class	2nd Class
Wednesday 20th December	Friday 15th December	Monday 11th December





PLANNING A TRIP

From cosy and comfortable to stylish and spacious, Wild Thyme & Honey's 24 boutique bedrooms offer everything you need for the perfect staycation, family break, or romantic getaway in the heart of The Cotswolds.

We always recommend booking directly as you will benefit from the best price and warm, friendly service from our team.

Visit www.wildthymeandhoney.co.uk/stay to book your next visit.

* Extend your celebration - restaurant bookings of 6 or more can enjoy a 10% discount on the best available rate for stays between 24th November to 23rd December 2023.
Contact our reservations team on stay@wildthymeandhoney.co.uk to book your stay





SPEND CHRISTMAS IN THE COTSWOLDS

Toast the festive season and join us from Christmas eve with our 2 or 3 night residential package. Expect roaring fires, candlelit dinners and midnight feasts, accompanied by delicious seasonal menus, expertly crafted cocktails and a board game or two.

Whether it's sitting down to a festive film screening in our Secret Garden room, joining a local church service, or heading out for a rousing country walk, there's plenty to keep the whole family entertained.

2 night stay from £350 per night | 3 night stay from £300 per night

SUNDAY 24TH DECEMBER

A warm welcome with our signature cocktail and canapés
3 course a la carte dinner in our restaurant, The Crown

MONDAY 25TH DECEMBER

Leisurely festive breakfast
6 course Christmas day lunch including a Christmas cocktail
Christmas day feasting platters

TUESDAY 26TH DECEMBER

Traditional Cotswolds breakfast
3 course boxing day supper in The Crown

WEDNESDAY 27TH DECEMBER

Traditional Cotswolds breakfast

25% deposit required at time of booking with full payment due 1st November 2023.
All payments non-refundable and not transferable. We recommend you take appropriate travel insurance to cover all eventualities.





T&C'S

SECURE YOUR BOOKING

We are delighted to provisionally hold a booking date for you; however please be advised should we receive another enquiry during this time we reserve the right to ask you for immediate confirmation by paying the deposit, or we may release the date due to popular demand.

DEPOSIT & PAYMENT TERMS

Your festive booking is only confirmed once we have received the agreed deposit prepayment which will be redeemed on the night of your event. The balance must be settled on the day.

For all Christmas day bookings for parties of any size we require payment upon booking.

For all festive bookings of 5 people or more we required a £10 per person deposit. This is fully refundable up to 14 days prior to your booking date.

For group bookings of 20 or more the following cancellation policy applies:

Cancellation within 3-6 months prior to the event date will incur a charge for 50% of deposits paid based on advised numbers at the time of booking.

Cancellation within 1-3 months, less 1 day prior to the event date, will incur a charge of 100% of the total amount of the booking based on final numbers.


GUEST NUMBERS & PRE-ORDERING

For all food and drinks pre-orders, please confirm final guest numbers at least 14 days before your booking date. Please note that this will be the number charged to your final food bill. Please advise us if your guests have any special dietary requirements.

SERVICE CHARGE

A discretionary 12.5% service charge will be added to your food and drinks bill.





CONTACT OUR DEDICATED RESERVATIONS
TEAM WHO WILL HELP YOU PLAN YOUR PERFECT
EVENT AND ENSURE YOU CAN WINE, DINE
& HAVE A JOLLY GOOD TIME!

01285 851806

WWW.CROWNATAMPNEYBROOK.CO.UK

WWW.WILDTHYMEANDHONEY.CO.UK

TABLE RESERVATIONS
DINE@CROWNATAMPNEYBROOK.CO.UK

HOTEL RESERVATIONS
STAY@WILDTHYMEANDHONEY.CO.UK

EVENT BOOKINGS
YOURTHYME@WILDTHYMEANDHONEY.CO.UK