

BOOK YOUR CHRISTMAS PRIVATE DINING EXPERIENCE



Book your own exclusive festive lunch or dinner in the
“Vicars Room” with a choice of Christmas menus.

The Royal Lounge adjoining the dining room is ideal for a pre-drinks reception.

3 course choice menu

Menu £95 per person

Wine Pairing £60 per person

5 course tasting menu

Menu £130 per person

Wine Pairing £75 per person





'The Vicars Room' with its magnificent hand-crafted table is the perfect private room to entertain up to 20 guests, for lunch, supper, or a bespoke event of your very own making. Its vaulted ceiling and opulent surroundings offer a unique atmosphere to match the Michelin starred cuisine you will enjoy.



The adjoining Royal Lounge with its relaxed, eclectic décor, soft furnishings and own bar, is the ideal space to host a reception prior to dining, or as a break-out area for your event.

3 course choice menu

£95 per person with optional wine pairing £60 per person

Starters

Brûléed Chicken Liver Parfait
Riesling Spätlese, Jakob Schneider, Norheimer Kirschheck, 2022

or

Lapsang Souchong Tea Smoked Salmon
Scheurebe Trocken, Hans Wirsching, 2022

or

Spiced Butternut Squash Soup
Roasted Hazelnuts*
Chenin Blanc, Roodekrantz 1983, Swartland, 2021

Mains

Beef & Ale Steamed Pudding
Merlot, Thelema, Stellenbosch, 2020

or

Artichoke & Winter Truffle Tart
Bourgogne Chardonnay, Domaine Justin Girardin, 2021

or

Roast Turkey with all the Trimmings
Mercurey, Rouge Monopole, Clos la Perriere, Château de Chamilly, 2020

Mains Served with Roast Potatoes & Seasonal Vegetables to Share

Desserts

Quaking Pudding (v)
Muscat de Beaumes de Venise, "Solera" Domaine de Coyeux, Rhone France, MV, 100ml

or

Spiced Treacle Tart *
Milk Ice Cream
Sauternes Les Garonelles, Lucien Lurton, 2022, 100ml

or

Warm Chocolate Pudding
Vanilla Ice Cream
Corte Giara, Recioto della Valpolicella, 2020

5 course tasting menu

£130 per person with an optional wine pairing £75 per person

A Taste of Heston's Christmas

Spiced Butternut Squash Soup
Roasted Hazelnuts*
Chenin Blanc, Roodekrantz 1983, Swartland, 2021

Prawn Cocktail
Muscadet, Monnières-Saint Fiacre Cru, 2018

Beef Wellington
Served with Green Beans, Pomme Purée & Red Wine Jus
Merlot, Thelema, Stellenbosch, 2020

Montgomery Cheddar
Riesling Spätlese, Jakob Schneider, Norheimer Kirschheck, 2022

Spiced Treacle Tart *
Milk Ice Cream
Sauternes Les Garonelles, Lucien Lurton, 2022

*These dishes contain nuts. Our menu contains allergens. If you suffer from a food allergy or intolerance, please inform a member of the restaurant team.

The Royal Lounge adjoining the dining room is ideal for a pre-drinks reception.

A post Christmas menu will be available for lunch on 26th December then lunch and dinner until Sunday 29th December. Details coming soon for our New Years Eve party on the 31st December





Visit
hindsheadbray.com/the-vicars-room/ for more detail and to view menus.

Reservations: Min of 10 people up to max of 20.

Please call our Reservations Team, who will be delighted to discuss your festive occasion.

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