

Gatherin

CHRISTMAS 2026 • THE GREEN HOUSE, HOVE

Traditional Christmas favourites, with a little Gatherin twist.
Designed for everything from festive drinks to a full celebration.

CHOOSE YOUR CHRISTMAS

THE CHRISTMAS TABLE

Festive sharing feast; food served for the table

£25 per person

CHRISTMAS GATHERING

Starter + main + dessert

£39 per person

FESTIVE TWO COURSES

Starter + main or main + dessert

£34 per person

THE GATHERIN EXPERIENCE

Amuse-bouche + starter + main + dessert + festive extras

£55 per person

THE CHRISTMAS TABLE • £25 PP

A generous, informal festive sharing feast, ideal for Christmas drinks and celebrations.
Served as boards and warm bowls for the table — not individual three-course dining.

MINI ROAST BEEF YORKSHIRES

Slow-roasted beef • horseradish cream • beef jus

TURKEY & SAGE CROQUETTES

Golden crumb • cranberry relish

PIGS IN BLANKETS

Honey-mustard glaze

MUSHROOM & CHESTNUT CROQUETTES • VG

Black garlic • sage • cranberry relish

CHRISTMAS BRUSSELS • VG

Roasted chestnuts • maple • crispy sage

GOLDEN ROAST POTATOES • VG

Rosemary • smoked sea salt

CHRISTMAS GRAVIES

Rich roast gravy and a separate shiitake & roasted onion vegan gravy

Plant-based guests: A substantial dedicated selection, including mushroom & chestnut croquettes, festive stuffing bites, roast vegetables and potatoes, with vegan gravy. Vegan mini Yorkshires may be offered once the recipe is tested.
Dietary portions are allocated in advance.

Beef Wellington supplement: +£5 per person on all set dining packages where Wellington is chosen.

HOW TO CHOOSE

- **£25 Christmas Table:** best for festive drinks parties and more informal celebrations
- **£34 Two Courses:** best for a lighter seated Christmas meal
- **£39 Christmas Gathering:** best for the classic three-course Christmas dinner
- **£55 Gatherin Experience:** best for a fuller hosted celebration

Gatherin

THE CHRISTMAS DINING MENU

Two courses £34: starter + main or main + dessert

Three courses £39: starter + main + dessert

STARTERS

WINTER GOLD • VG

Roasted butternut squash velouté • sage oil • toasted pumpkin seeds • crispy sage

THE CHRISTMAS CROQUETTE

Turkey & sage croquette • cranberry relish • poultry jus

SALMON & SNOW

Cured salmon • whipped dill cream cheese • pickled cucumber • horseradish

MAINS

THE CHRISTMAS BIRD

Herb-roasted turkey roulade • sage stuffing • pigs in blankets • cranberry relish • turkey gravy

CHRISTMAS WELLINGTON • +£5

Individual Beef Wellington • mushroom duxelles • brandy & red wine jus

WINTER CELERIAC • VG

Fire-roasted celeriac • mushroom & chestnut stuffing • black garlic • mushroom jus

WINTER SALMON

Roast salmon • lemon & dill cream • wilted greens • herb-roasted potatoes

Festive trimmings with the turkey, Wellington and celeriac: roast potatoes, Brussels sprouts with chestnuts, glazed carrots, butternut squash purée, braised red cabbage, cauliflower cheese, Yorkshire pudding and gravy. The celeriac is served with vegan-compatible versions, including a vegan Yorkshire and vegan gravy. Salmon has its own accompaniments and no Yorkshire pudding.

DESSERTS

CHRISTMAS STICKY TOFFEE

Warm date sponge • miso toffee • vanilla ice cream • gingerbread crumb

WINTER CHOCOLATE

Dark chocolate crèmeux • brandy-poached cherries • hazelnut praline

FESTIVE POACHED PEAR • VG

Mulled-wine pear • cranberry compote • oat crumble • plant-based vanilla cream

THE GATHERIN EXPERIENCE • £55 PP

A more celebratory version of the three-course menu: one amuse-bouche selected in advance, a starter, main and dessert from the menu above, plus a festive palate cleanser and a petit four. Beef Wellington +£5.

AMUSE-BOUCHE CHOICES:

Mini Yorkshire • whipped brown butter • roast onion

or

roasted squash • chestnut • cranberry • crispy sage (VG)

Dietary & booking note: VG = vegan recipe intention; final recipes and allergen information must be verified before service. Vegan Yorkshire is subject to successful testing. Please advise all allergies, coeliac requirements and dietary choices when booking; shared kitchen/fryer cross-contact must be assessed. Menu subject to seasonal availability.