



Christmas Day 2026

£110 / £65 children (under 12)

Open 11.30 – 6pm

Pre booked only

1st Sitting 12 – 2.30pm or 12.30pm – 3pm

2nd Sitting 3 – 5.30pm

San Daniele prosciutto figs, feta, honey

White onion & parsnip soup cheese crouton

House-cured Hamachi teriyaki, coriander watermelon, sesame

Duck liver & foie gras pate Roscoff onion jam, toast

Norwegian langoustines lemon, aioli, caper salsa

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Norfolk Bronze Turkey pigs in blankets, orange & cranberry sauce, chestnut stuffing, bread pudding, proper gravy

Butternut squash & gruyere pithivier garlic tenderstem broccoli, honey jus

Scottish Halibut prawn, mussel & clam risotto, Choron sauce

Creedy Carver duck breast parsnip & orange, beetroot, pan jus

Braised venison & dauphinoise galette wild mushroom spinach, red wine sauce

Served with duck-fat roast potatoes, creamed sprouts & chestnuts, maple roasted parsnips, braised red cabbage

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Christmas Pudding brandy sauce, winter berries

Dark chocolate nemesis honeycomb, cherry compote

Mulled cider poached pear cinnamon pecan crumble, maple cream

Hampshire Barkham Blue biscuits, grapes, celery, chutney

Cranberry & orange Crème Brûlée shortbread

An optional 10% service is added to all Christmas Day tables.

All tips & service are split equally among the team

www.tapandkitchen.com +44(0)1832 275 069