

FESTIVE DINING

Celebrate the magic of the season at Taplow House, where indulgence meets elegance in a truly enchanting setting. Whether you're gathering with loved ones or simply embracing the joy of the holidays, our festive dining experiences promise a feast to remember.

Festive Dining Menu

Indulge in our festive menu, which offers something special for everyone—whether it's a cosy dinner, a lively celebration, or a joyful gathering with loved ones.

For groups of 6 or more, please contact reservations@taplowhouse.com.

Three Course Lunch – **£39.95** per person

Three Course Dinner – **£55.00** per person
including glass of mulled wine



STARTERS

Minted pea soup, pumpkin seeds (V, VG)*

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*Cauliflower, black truffle, pickled cauliflower,
quail egg (V)*

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*Ham hock terrine, pear purée,
garden peas, piccalilli*

MAINS

*Breast of roast turkey, apricot & sage stuffing,
pigs in blankets, carrot & swede mash, roast
potatoes, sprouts and traditional gravy (GF*)*

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*Pan fried trout, lentils, grilled baby gem,
roasted pickled onions*

*Open fire roasted aubergine,
smoked tomato fondue, goat's curds (V, VG*)*

DESSERTS

*Christmas pudding, spicy brandy custard
(GF*, VG*)*

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*Dark Chocolate Fondant
with Vanilla Ice Cream (V)*

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"Festive" Tiramisu

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Selection of cheese (V, GF) – £3.50 supplement*

All main course dishes served with family-style
tender stem broccoli, roast carrot, parsnips
and potatoes.