



RABBIT

Festive Pack

2025



RABBIT

FARM TO FORK

BRITISH BISTRO

ENGLISH WINES



Celebrate The Festive Season With Local & Wild

This Winter, gather your loved ones and enjoy a Local & Wild feast inspired by the best of British produce and seasonal game. From 10th November, our **Christmas menu** brings the spirit of the season to life in true Gladwin style.

And for the grand finale, join us on **New Year's Eve** for a night of live music, flowing wine, and a celebratory menu to welcome 2026 in style.



Menu Concept

Our festive menus bring a Local & Wild twist to Christmas and New Year's Eve, celebrating the best of seasonal British produce – from our West Sussex farm to nearby pastures, hedgerows, woodlands, and the coast. Each dish is a true taste of the season.

Our Christmas menu is designed for convivial dining, with a four-course sharing-style feast: mouthfuls, generous sharing plates, prime cuts with seasonal sides, and indulgent puddings.

For New Year's Eve, expect an elevated celebration with an elegant tasting menu and sparkling wine on arrival. From our signature Sussex Beef Wellington to dark chocolate mousse, it's a night of flavour to welcome 2026 in style.



Christmas Menu

Mouthfuls

Mushroom Marmite Éclairs, Confit Egg Yolk
Endive, Stilton, Pear Jam
Sourdough Bread, Cep Butter
Cornish Scallop, Burnt Butter Emulsion, Apple & Chervil Salsa

Sharing plates

South Coast Grilled Octopus, Masala-Spiced Butternut, Dill Cream
Pigs In Blankets, Rosemary, Honey Mustard Crème Fraîche
Sussex Partridge Popcorn, Spiced Plum Ketchup, Pine Salt

Prime Cuts (Choice Of)

Grilled South Downs Venison, Celeriac Purée, Honey Berries
Chalk Stream Trout & Chard Wellington, Watercress Crème Fraîche
Pan-Fried Goat's Cheese, Wild Mushrooms, Cranberry, Hazelnuts (v)
Sussex Beef Fillet, Tarragon Mushroom Duxelles, Jus (+14.0pp) | 120g

Sides

Rosemary & Thyme Potatoes | Shaved Brussels Sprouts Salad

Pudding

Sticky Toffee Pear Parkin, Butterscotch, Clotted Cream
Dark Chocolate Mousse, Salted Caramel, Buckwheat
Honey Baked Truffled Brie, Crispbread (+6.0pp for 3 people) | 165g

For The Road

Mince Pie Jammy Dodger, Brandy Butter, Espresso Martini (+12.0pp)

62.0



**Available from
10th Nov - 23rd Dec*



New Year's Eve Menu

On Arrival

Nutty Vintage, Nutbourne Vineyards, Sussex, 2018

Mushroom Marmite Éclair, Confit Egg Yolk, Cornichon

Maldon AAA Oyster, Pickled Apple

Exmoor Caviar Blini, Crème Fraîche (+18.0)

Torched Squash Carpaccio, Pumpkin Seed Butter, Frisée

Hand-Dived Scallop, Black Truffle Risotto, Chervil

Sussex Beef Wellington, Wild Mushrooms, Red Wine Jus

Served With Crispy Rosemary Potatoes & Brussels Sprouts Salad

Pan-Fried Goat's Cheese, Cranberry Jam (+12.0)

70% Dark Chocolate Mousse, Hazelnut Praline, Buckwheat

Cranberry Fruit Pastel

120.0

**Available on 30th & 31st December*



Festive Touches

It's the time to celebrate and treat your friends, family and colleagues with some festive frills. Why not pre-order some of our festive touches:

On arrival

Maldon Oysters | 4.5 each / 24.0 a dozen

Nutty Vintage | 58.5 (*bottle*)

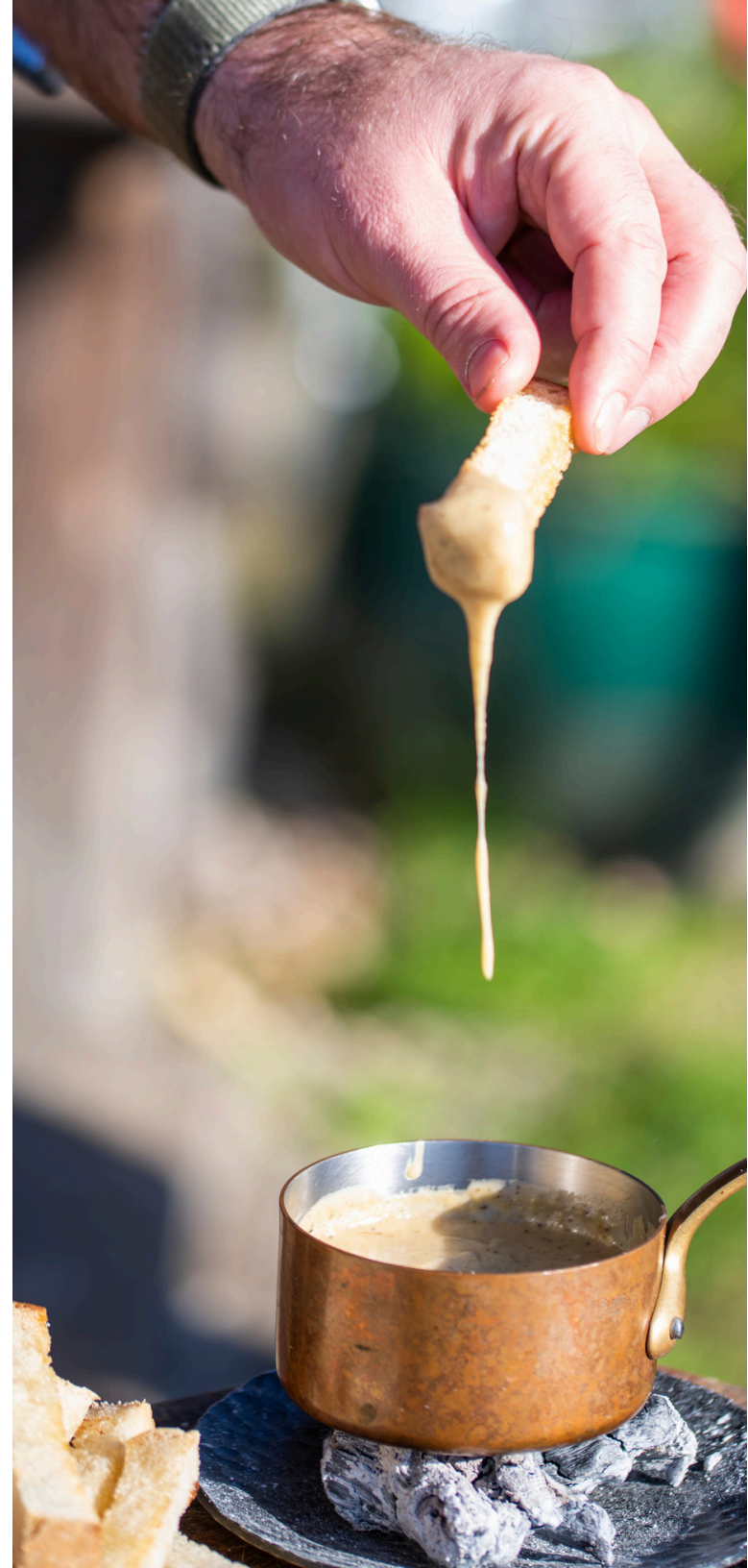
Post dinner

Cheddar & Truffle Fondue, Pear and Endive | 18.0 (*for 2/3*)

Post dinner

Espresso Martini | 12.5

Kingston Black Apple Cider Brandy | 7.5 (*glass*)



What We're Pouring

To accompany your meal, we've listed some of our favourite tipplers and bottles, fit for a celebration. Our full wine list will be available to order from on the day.

Champagne Lagache, Blanc De Blancs Reserve, NV | 74.0

Nutty Vintage, Nutbourne, Sussex, England, 2018 | 58.5

Bacchus, Nutbourne Vineyards, Sussex, England, 2023 | 52.5

Mâcon-Vergisson, Domaine Simonin, Burgundy, France, 2022 | 60.0

Abel, Tasman, Chardonnay, New Zealand, 2021 | 70.0

Coudoulet De Beaucastel, Côtes Du Rhone, France, 2021 | 74.0

Pinot Noir 'Les Chapitres', Maison Jaffelin, France, 2022 | 75.5

B De Biac, Château Biac, Cadillac, Bordeaux, France, 2015 | 79.0

Sussex Reserve Magnum, Nutbourne Vineyards, Sussex, 2022 | £69



Our Spaces For Hire

Full Private Hire

Take over the entire restaurant exclusively for your event, with a dedicated team on hand to look after you and your guests.

- Seated capacity: up to 56 guests
- Minimum spend: from £3000

The Rabbit's Tail

Enjoy the intimate back space of our restaurant as a semi-private hire, tucked away from the main entrance.

- Seated capacity: up to 40 guests
- Standing capacity: 30-50 guests
- Minimum spend: from £1500





Additional Information

Deposits & Card Details

For parties of 7-9, we require card details (no charge upfront). A £25pp fee will apply for cancellations within 72 hours.

For parties of 10+, a £40pp deposit is required to secure your booking. Deposits will be retained for cancellations within 72 hours.

For full hires, a £500 deposit is required (deducted from your final bill). Deposits are non-refundable if cancelled within 5 days.





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