



Christmas At The Hollist

A Christmas Feast For Groups Of 6 Or More

Served 15th November - 23rd December

A Sample Menu

Just one way to do it - as ever, we are happy to build a menu entirely around you

2 Courses 34.5 - 3 Courses 39.5

Christmas crackers for everyone at the table, on us
Please send us your guests' choices 72 hours in advance

A Welcome Drink

An optional extra to start the evening - priced per glass

Mulled Wine 6

Red wine gently warmed with orange, cinnamon, cloves and star anise.

Kir Royale 11

Creme de cassis topped with chilled sparkling wine.

Mulled Hawkstone Cider 6

Hawkstone cider warmed with apple, cinnamon and a little brown sugar.

To Start

Chicken Liver Parfait

Rich, silky + meltingly delicious: flavored with ruby port, cognac, thyme + a hint of garlic.
Served with red onion chutney + toasted Sodd Original bread.

Salt N' Pepa Squid

5 pineapple cut squid pieces in a crispy salt n' pepa coating. Served with zesty lime aioli and
crispy coated leaves.

Hummus

Nutty + earthy, balanced with a zesty lemon lift: finished with olive oil + smoked paprika.
Served with giant garlic and coriander flatbread cut into fingers.

(Vegetarian - Gluten Free Bread Available)

Baked Camembert

125g Paysan Breton Camembert topped with orange zest, rosemary from the garden, garlic slivers &
ground pepper: sloshed with generous splash of Reserve De Gassac Rose & a glug of extra virgin
olive oil. Oven Baked for 25 minutes. Served with toasted Sodd olive oil & sea salt focaccia.

(Vegetarian)

Pigs In Blankets

3 Courtney's pork chipolatas wrapped in unsmoked streaky bacon, roasted in a balsamic and Steve
Sankey's local honey glaze. Served with lightly dressed leaves and a honey mustard dip.



The Christmas Roast

All Our Roasts Are Served Family Style On Platters And In Serving Dishes

Turkey

Courtney's free range turkey breast, roasted with butter, thyme and a hint of garlic.

**With Silky White Wine & Fresh Chicken Stock Gravy, Lifted By A Hint Of Lemon
Cranberry Sauce & Homemade Bread Sauce**

Chicken

1/2 a naturally slow grown free range roast chicken from the heart of the Sussex Downs: lemon, thyme and a hint of garlic.

With Silky White Wine & Fresh Chicken Stock Gravy, Lifted By A Hint Of Lemon

Beef

Courtney's local free range beef brisket sourced from the heart of the South Downs. Breeds include Aberdeen Angus, Dexter, Belted Galloway, Sussex and Limousin. Slow cooked for 24 hours with cracked pepper, Maldon sea salt and thyme.

With Rich Cabernet Sauvignon Roux Based Beef Gravy & Horseradish Sauce

Pork

Courtney's local free range Sussex White pork loin from Scott Free Range in Pulborough. Slow cooked for 9 hours in Colman's Mustard Dry Rub with cracked pepper, Maldon sea salt and thyme.

With Hawkstone Cider Roux Based Pork Gravy & Bramley Apple Sauce

Vegetarian Nutroast

Toasted nuts, apricots, mushrooms and herbs, and a layer of red onion marmalade on top.

With Vegan Gravy

(Vegetarian)

Accompanied By:

Buddington Farm Roast Potatoes

Homemade Yorkshire Puddings

French Beans lightly blistered in olive oil, lemon and Maldon sea salt

Carrot batons glazed in Steve Sankey's local honey

Leeks covered with creamy three cheese sauce and topped with a crisp and crunchy layer of breadcrumbs.

Happy Endings

Ice Cream Cone

2 scoops of luscious Meadow Cottage ice cream

Flavas: Vanilla, chocolate, honeycomb, pistachio, chocolate orange or Christmas pudding

(Vegetarian)

Make It Merrier

Optional extras for your Christmas feast

Before The Night

Add these when you send us your guests' choices

A Welcome Drink For Everyone

Mulled Wine 6 - Mulled Hawkstone Cider 6 - Kir Royale 11 per head. Poured and waiting as your guests arrive.

Wine For The Table

Pre-order bottles from our Christmas wine list (overleaf), open and on the table when you sit down.

On The Night

Extra Pigs In Blankets For The Table 16.5

Because there are never enough.

Upgrade Your Pudding +7

Swap your ice cream cone for Sodt Pecan Pie A La Mode or a Sodt Chocolate Brownie topped with Meadow Cottage ice cream and Ferrero Rocher.

Christmas Affogato 8

Meadow Cottage Christmas pudding ice cream drowned in a Chimney Fire double espresso.

Add a shot of Amaretto (6), Kahlua (7) or Frangelico (7).

Cheese Board For The Table 16

Tuxford & Tebbutt Blue Stilton, Taw Valley Cheddar, French Brie, toasted Sodt Original bread with farmhouse chutney and pickled onions.

Coffee & A Mini Mince Pie 5

The proper way to finish a Christmas feast.

Port & Digestifs

Ask our team for tonight's selection.

Christmas Gifts

Hollist Gift Vouchers & Merch

Beanies 28 - Trucker Caps 30 - Polo Shirts 60+ - Rugby Shirts 70+. Perfect for Secret Santa.

Booking Your Feast

A deposit of 10 per guest secures your booking - and comes off your final bill.

Final numbers and your guests' choices 72 hours before your booking.

Cancel at least 96 hours before your booking for a full refund of your deposit.

An optional 10% service charge is added to the bill for groups - it all goes to our team.



Christmas Wine List

Glasses 125ml / 175ml / 250ml - or by the bottle

House Wines

Classic Blanc

Moulin De Gassac - Pays d'Herault 5.5 - 7.5 - 10.5 - Bottle 30

Our house white. Floral, a bit exotic + properly lively.

Classic Red

Moulin De Gassac - Pays d'Herault 5.5 - 7.5 - 10.5 - Bottle 30

Our house red. Ripe berries, a whisper of pepper. Great with the pork.

Sparkling

Prosecco Terre Di Rai

Glera - Treviso, Italy Glass 6.5 - Bottle 35

Pear, brioche + lemon curd. Cheers!

Mas De Daumas Gassac Rose Frizant

Extra Brut - Mas De Daumas Gassac estate Glass 13.5 - Bottle 60

Gassac's pink fizz. Fine bubbles, no added sugar. Who needs Champagne?

Nyetimber Classic Cuvee

Chardonnay, Pinot Noir & Meunier - West Sussex Bottle 80

Honey, almond + baked apple. Sussex fizz from just down the road.

White

Sauvignon Blanc

Roundstone - Marlborough, New Zealand 6 - 8 - 11 - Bottle 32.5

Mango, melon + citrus. Our best seller for a reason.

Picpoul De Pinet

Domaine La Grangette - Languedoc 6.5 - 8.5 - 12 - Bottle 35

Lemon + a sea breeze. The squid's best friend.

Faune Chardonnay Viognier

Moulin De Gassac - Thau Lagoon, Languedoc 6 - 8 - 11 - Bottle 32.5

Apricot, pear + white flowers. The turkey's new best friend.

Rose

Reserve De Gassac Rose

Grenache, Syrah & Carignan - Languedoc 6 - 8 - 11 - Bottle 32.5

Dry, light, strawberry + cherry. It's in our Camembert too.

Red

Pinot Noir

Moulin De Gassac - Languedoc 6 - 8 - 11 - Bottle 32.5

Candied cherry + soft tannins. Turkey's other best friend.

Malbec

Camarada - Mendoza, Argentina 5.5 - 7.5 - 10.5 - Bottle 30

Bold blackberry + morello. Stands up to our 24 hour brisket.

Rioja Crianza

Manoso - Rioja, Spain 6.5 - 8.5 - 12 - Bottle 35

12 months in barrel. Vanilla + mature fruit. Made for the beef.

Pre-order bottles for your table when you send us your guests' choices.



About Our Suppliers

The people behind this Christmas menu

Our Butcher: Michael Courtney, Midhurst

"We Believe In Supporting Local Trades & Farmers As Without Them We Wouldn't Be Here" Field to fork traceability is becoming more and more important to all areas of the meat industry. To this end Michael Courtney offer full traceability on all their meat products. Courtney's are a Quality Standard Butcher.

Our Baker: Sodt, Petworth

Sodt is pronounced soot and is Danish for sweet. Sodt makes traditional artisan breads and pastries alongside a range of original rye based recipes, developed and made exclusively by Sodt, using natural ingredients and slow fermentation for extra depth of flavour. All ingredients are sourced as locally as possible and they favour small producers.

Our Potato Supplier: James Renwick, Buddington Farm, Easebourne

James Renwick grows 200 acres of potatoes on their 1,200 acre farm, with the remainder supporting arable crops, and both dairy and beef herds. They sell their own branded potatoes to 300 fish and chip shops in the region. They are harvested on Tuesday, washed and graded on Wednesday. We pick them up direct from the conveyor Wednesday mid-morning.

Our Cider: Hawkstone, Cotswolds

Hawkstone was born from a partnership between Jeremy Clarkson and the Cotswold Brewing Company, near Bourton-on-the-Water, and takes its name from the Hawk Stone, a Neolithic standing stone near Diddly Squat Farm. Their cider is made from freshly pressed apples, never from concentrate, fermented with champagne yeast and matured for up to six months. It is then cold-filtered, never pasteurised, for a 5% medium dry cider full of flavour. You'll find it in our pork gravy and warming up our mulled cider.

Our Wine Maker: Mas De Daumas Gassac, Languedoc

We found these wines in Los Angeles, served them in our restaurants there, and the Guibert family have become our friends over the years. In the early 1970s Aime and Veronique Guibert fell for an old farmhouse and an abandoned mill in the wild Gassac Valley near Aniane. A Bordeaux geology professor, Henri Enjalbert, saw a terroir fit for a Grand Cru, and the estate became known as the Lafite of the Languedoc - farmed without chemicals from the very start. In 1991 Aime teamed up with local growers around the amphitheatre of vines at Villeveyrac to save their vineyards, creating Moulin de Gassac - our house wines. Today his sons Samuel, Roman, Gael and Basile run the family estate.

Our Ice Cream Supplier: Meadow Cottage Farm, Headley

In 1967 Celia and Peter Haynes started milking at Meadow Cottage, on the Hampshire-Surrey border. They began with a little cottage and three fields. Peter had swapped his family's Warwickshire clay for Hampshire sand. In 1984 they started making ice cream from the double cream and whole milk of their pedigree Jersey herd, and they still do today as a family: their son Mark looks after the herd, and their daughter Julie, a trained chef, develops the ice cream. It's award-winning, rich with Jersey cream, and they churn seasonal flavours through the year. That's how chocolate orange and Christmas pudding find their way into our cones each December.

Allergens

Christmas Menu V2-0 - Issued 8th October 2026

X - contains M - may contain blank - not present

We're a small kitchen where everything is made from scratch, side by side. We take allergies seriously and do everything we can to keep dishes apart, but we can't promise the laboratory conditions that some severe allergies need. If even a trace could make you seriously unwell, please talk to us before you book, so we can be honest about whether we're the right place to look after you.

Dish	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Tree Nuts	Peanuts	Sesame	Soya	Sulphites
Welcome Drinks														
Mulled Wine														X
Kir Royale														X
Mulled Hawkstone Cider														X
To Start														
Chicken Liver Parfait + bread		X		X	X		X					X		X
Salt N' Pepa Squid (5 pieces)		X		X				X					X	
Hummus + flatbread		X										X	X	
Baked Camembert + focaccia		X					X					X		X
Pigs In Blankets		X												X
Honey mustard dip				X			X		X					X
The Christmas Roast														
Turkey							X							
Chicken														
Beef	X	X											X	
Pork		X								X				
Vegetarian Nutroast	X	X		X			X			X	X		X	X
Silky White Wine Gravy		X					X							X
Cabernet Sauvignon Beef Gravy	X	X					X						X	X
Hawkstone Cider Pork Gravy		X					X		X					X
Vegan Gravy														
Cranberry Sauce														
Homemade Bread Sauce	M	X		M			X		M				M	
Horseradish Sauce				X					X					X
Bramley Apple Sauce														
Roast Potatoes														
Yorkshire Puddings		X		X			X							
French Beans														
Honey Glazed Carrots							X							
Leeks In Three Cheese Sauce		X					X							
Happy Endings														
Ice cream - vanilla, chocolate, honeycomb, chocolate orange							X							
Christmas Pudding Ice Cream		X					X			X				X
Pistachio Ice Cream							X			X	X			
Waffle Cone		X											X	
Extras														
Cheese Board + Sodd bread		X					X					X		X
Christmas Affogato		X					X			X				X
Pecan Pie A La Mode		X		X			X		X	X	X	X	X	
Brownie + Ferrero Rocher		X		X			X		X	X			X	
Mince Pies		X												