



OSTRICH INN
CHRISTMAS
SEASON
2025
FESTIVE MENUS

HOTEL & RESTAURANT

2025



FESTIVE LUNCHES.

COFFEE & MINI MINCE PIES

Make this festive season one to remember with our indulgent Christmas offering, enjoy a delicious two-course menu, or choose to elevate the occasion with three courses and a glass of chilled Prosecco. The choice is yours.

Whether you are gathering with family, celebrating with friends, or planning the office Christmas party, our menu has been created to capture the flavours and traditions of the season, ensuring every guest leaves with lasting memories.

The More, The Merrier

At the Ostrich Inn we welcome parties of all sizes. From small, intimate dinners to large group celebrations, our team is here to make your festive gathering seamless and special. With exceptional food, a warm atmosphere, and first-class service, it's the perfect setting to celebrate the season.

Reserve your table today and let us take care of the details while you enjoy the company of those who matter most.



FESTIVE MENU

STARTERS

Winter Vegetable Soup (V)
with sourdough toast

Ham Hock & Piccalilli Terrine
wild rocket salad and sourdough toast

Prawn Cocktail (GF)
Succulent prawns layered on crisp lettuce in a rich and tangy Marie Rose sauce,

Oven Baked Camembert (V)
served with crusty bread and onion chutney perfect for dipping

MAIN COURSE

*All served with: Crispy Roast Potatoes, Seasonal Vegetables,
Braised Red Cabbage, Cauliflower Cheese & Brussels sprouts*

Traditional Roast Turkey
with pigs in blankets, sage & onion stuffing

Slow-Roast Beef (GF)
with Yorkshire pudding, red wine gravy & horseradish

Crispy Pork Belly (GF)
with creamy spinach and spiced apple sauce

Nut Roast (Vg)
chestnut, sweet potato and cranberry loaf with vegan gravy

Pan-fried Salmon Fillet (GF)
in a tomato and cannellini bean stew & a dill sauce

DESSERTS

Christmas Pudding
with a rich brandy custard

Clementine & Prosecco Torte (GF) (Vg)
with a lemon sauce

White Chocolate & Raspberry Cheesecake (V)
with a raspberry sauce

Sticky Toffee Pudding
with toffee sauce & vanilla ice cream

Great British Cheese Board (V)
A handpicked selection of the finest British cheeses, served with festive chutneys, crackers, and grapes



(GF) Gluten Free (V) Vegetarian (Vg) Vegan

DECEMBER 1ST - 24TH

2 COURSES £30
PLUS COFFEE &
MINI MINCE PIES

3 COURSES £35
PLUS COFFEE &
MINI MINCE PIES

Available:
Monday – Saturday
between 12 noon – 8pm
Sundays 12 noon – 7pm

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IT'S THE MOST WONDERFUL
TIME OF THE YEAR!

”



DECEMBER
1ST - 24TH

BETWEEN 12 AM – 9 PM

£20
PER PERSON

£25
INCLUDING A
WELCOME DRINK

GLASS OF PROSECCO
ANY MEDIUM HOUSE WINE
ANY DRAFT OR BOTTLED BEER
ANY DRAFT OR BOTTLED ALE
ANY SOFT DRINK

“

CELEBRATE THE WONDER
AND JOY OF THE SEASON
WITH THOSE WHO MAKE IT
SPARKLE

DECK THE HALLS

”

SHARING BOARDS

SHARERS

Pub Classics Platter

Crispy chicken wings, mini beef and chicken pies, pigs in blankets, onion rings accompanied by sweet chilli, barbecue and garlic mayonnaise dips.

Charcuterie & Cheese Board ^(GF)

A selection of fine cured meats and cheeses, accompanied by seasonal chutneys & grapes

Seafood Selection

Succulent prawns, smoked salmon fishcakes and crispy calamari, served with zesty lemon wedges and a seafood sauce

Mediterranean Mezze ^(V)

A vibrant assortment of hummus, tzatziki, marinated olives, sun-dried tomatoes, roasted peppers, and warm flatbreads.

Vegetarian Sharing Board ^(Vg)

A colourful array of tomato and garlic stuffed potato skins, vegetable samosa & beetroot falafel served with a selection of dips.



DRINKS & SHARERS

COCKTAILS & NIBBLES

The Ostrich Inn is the perfect place to bring people together from after-work parties and team celebrations to relaxed evenings with friends, our welcoming bar offers a wide choice of drinks to suit every taste.

Pair your drinks with our tasty sharing platters, designed for groups to enjoy together, and make the most of a warm, inviting setting where good food, great company, and a friendly atmosphere are always on the menu



CHRISTMAS DAY MENU

AMUSE-BOUCHE

Bite-sized Hors D'œuvre

STARTERS

Jerusalem Artichoke Soup (Vg)
with sourdough toast

Ham hock & Piccalilli Terrine
wild rocket salad and sourdough toast

Prawn Cocktail (GF)
Succulent prawns layered on crisp lettuce in a
rich and tangy Marie Rose sauce,

Oven Baked Camembert (V)
served with crusty bread and onion chutney, perfect for dipping

PALATE CLEANSER

Prosecco or Lemon Sorbet (GF)

MAIN COURSE

*All served with: Crispy Roast Potatoes, Seasonal Vegetables,
Braised Red Cabbage, Cauliflower Cheese & Brussels sprouts*

Traditional Roast Turkey
with pigs in blankets, sage & onion stuffing

Lamb Rump (GF)
red wine gravy & mint sauce

Crispy Pork Belly (GF)
with creamy spinach and spiced apple sauce

Nut Roast (GF)
chestnut, sweet potato and cranberry loaf with vegan gravy

Pan-fried Lemon Sole (GF)
with a spinach and lemon and turmeric sauce

DESSERTS

Christmas Pudding (V)
with a rich brandy custard

Clementine and Prosecco Torte (GF) (V)
with a lemon sauce

Belgian chocolate cheesecake (Vg)
with a raspberry sauce

Sticky Toffee Pudding (V)
with vanilla ice cream

Great British Cheese Board (V)
A handpicked selection of the finest British cheeses, served with festive
chutneys, crackers, and grapes



(GF) Gluten Free (V) Vegetarian (Vg) Vegan



DECEMBER 25TH

BETWEEN 12 AM – 5 PM

5 COURSES £80
PLUS COFFEE &
MINI MINCE PIES

3 COURSES KIDS £25
& MINI MINCE PIES

“

FAMILY IS THE GREATEST GIFT
OF ALL, AND CHRISTMAS IS THE
PERFECT TIME TO CHERISH IT.
JUST SIMPLY MOM

”

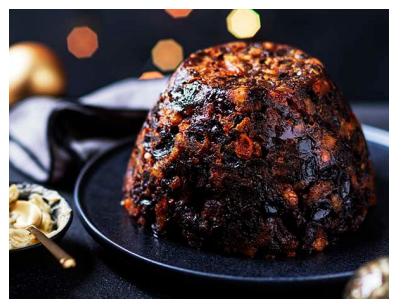
CHRISTMAS DAY

WITH ALL THE TRIMMINGS

This Christmas, bring the whole family to us and enjoy
the magic of the season together.

With a warm and welcoming atmosphere, delicious festive
meals, and plenty of time for laughter and cheer, it's the
perfect place to make lasting festive memories. From hearty
Christmas dinners to traditional desserts everyone will find
something to love.

Let us take care of the cooking while you relax, celebrate, and
share precious time with those who matter most.



THE HOTEL

BOOK YOUR STAY

Stay the Night After Your Christmas Party
Make your Christmas celebration truly effortless. After an evening of dining, dancing, and festive cheer, enjoy the convenience of an overnight stay in one of our comfortable guestrooms.

By booking a room after your Christmas party, you can:

- Avoid the hassle of late-night travel
- Relax in a cozy, welcoming environment
- Wake up refreshed and enjoy a delicious breakfast the following morning

Celebrate safely and extend the joy of the season with us. Rooms are limited during the holidays, so we recommend reserving early to secure your preferred dates.

We have 11 beautifully presented rooms to suit all your requirements and budgets, for that touch of luxury why not check out our newly opened King John Suite with a four-poster bed and freestanding copper bath.

- Standard Double/Twin
- Superior Double/Twin
- Feature Room
- 2 Bed Apartment
- The King John Suite

Celebrate safely and extend the joy of the season with us. Rooms are limited during the holidays, so we recommend reserving early to secure your preferred dates.

OFF HOTEL STAY

20% BOOK YOUR CHRISTMAS
EVENT WITH US AND GET
20% OFF YOUR HOTEL STAY

*TERMS & CONDITIONS APPLY



“

CHARMING HISTORICAL INN, THE
ONLY DISAPPOINTMENT WAS THAT WE
COULDN'T STAY LONGER!

ALISON M

”

OUR HISTORY

The Inn's foundations were laid around 1106, making it the third oldest pub in England.

Originally called "The Hospice," the name "The Ostrich" became the common name over time. Situated on the main London to Bath road, the Inn served as a crucial stop for travelers. King John supposedly stayed there in 1215 before heading to Runnymede to sign the Magna Carta. The notorious highwayman Dick Turpin is also said to have sought refuge within the Inn's walls.

The darkest chapter in the Inn's history involves a landlord named Jarman and his wife during the 17th century. The couple preyed on wealthy travelers, luring them into a special bedroom. The bed in that room had a trapdoor, and while guests slept, the Jarmans would trigger the trapdoor, dropping the victims into a vat of boiling liquid below. The Jarmans continued their gruesome work until they targeted a clothier named Thomas Cole. Cole's horse was later found wandering the streets, which led to an investigation and the discovery of the Jarmans' murder plot. They were eventually caught and hanged for their crimes.

The Ostrich Inn's dark past has left a permanent mark on its reputation. It is rumored to be haunted and has been featured on paranormal investigation shows. The Inn now acknowledges its dark history and displays a replica of the "magic bed". It continues to attract locals and tourists, serving as a testament to its enduring legacy.



 OSTRICH GIN

THE PERFECT CHRISTMAS GIFT

Introducing the exquisite Ostrich Gin, a harmonious blend of flavors that will tantalize your taste buds and leave you craving for more. Crafted with utmost care and attention to detail, this gin boasts a perfect balance of botanicals, with a particular focus on the distinctiveness of juniper.

At the heart of Ostrich Gin lies the juniper berry, the lynchpin of any exceptional gin. We have carefully selected the finest juniper berries available, ensuring their robust flavour shines through each sip. To enhance the experience further, we have sourced local Cox's Orange Pippin apples from the charming village of Colnbrook. These apples, hailing from our very own surroundings, infuse the gin with a touch of fruity sweetness and a crisp, refreshing character. The result is a delightful dance between the warmth of juniper and the vibrant tang of these exquisite local apples.

Adding further complexity to the flavour profile, we have incorporated honey from one of our cherished customers, who is an exceptional beekeeper. This luscious honey imbues the gin with a gentle sweetness, softening the juniper's bite and providing a delicate undertone that lingers on the palate.

Whether enjoyed neat, on the rocks, or artfully mixed into a refreshing cocktail, Ostrich Gin promises a sensory journey that keeps you coming back for more. Discover the perfect marriage of juniper, local apple, and honey within each sip, and allow yourself to be swept away by the magical flavors that our gin brings to life.



— THE OSTRICH INN —





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CHRISTMAS OPENING TIMES
CHRISTMAS EVE – 8AM – 11PM
CHRISTMAS DAY – 12PM–5PM
BOXING DAY –CLOSED
NEW YEAR'S EVE –8AM – 1AM

— THE OSTRICH INN —