

# Stay with us this festive season



Nestled in the farming community of Faccombe, there can be no finer place to celebrate Christmas and New Year than at The Jack Russell. Delicious British fayre, friendly service and luxurious rooms await those lucky enough to hunt out this Hampshire festive dining hotspot.



## THE EPICUREAN COLLECTION

Proud to be part of The Epicurean Collection, a group of boutique inns dedicated to the finest in food, comfort and culture — all set in Britain's most idyllic locations. To join our Club or to book the perfect escape please visit [www.epicurean.club](http://www.epicurean.club)



### Festive Opening Times

BAR	
Christmas Eve	11am - 11pm
Christmas Day	Midday - 4pm
Boxing Day	11am - 8pm
New Year's Eve	11am - 1am
New Year's Day	Midday - 6pm

### FOOD SERVICE

Christmas Eve	Midday - 9pm
Christmas Day	Midday - 3pm
Boxing Day	Midday - 6pm
New Year's Eve	Midday - 3pm 6pm - 9pm
New Year's Day	Midday - 5pm

## Finding The Jack Russell

Whether coming north from Newbury or south from Andover take the A343 until you see signs for Ashmansworth, follow Cross lane turning left at the end of the road. Look for signs to Faccombe.

## Accommodation Offer

Two night stay, Christmas lunch, homemade breakfast, a bottle of fizz and a Christmas hamper for two people

All for just £499

Available Christmas Eve & Day or Christmas Day & Boxing Day\*.

\*Ts&Cs apply, please see our website for details

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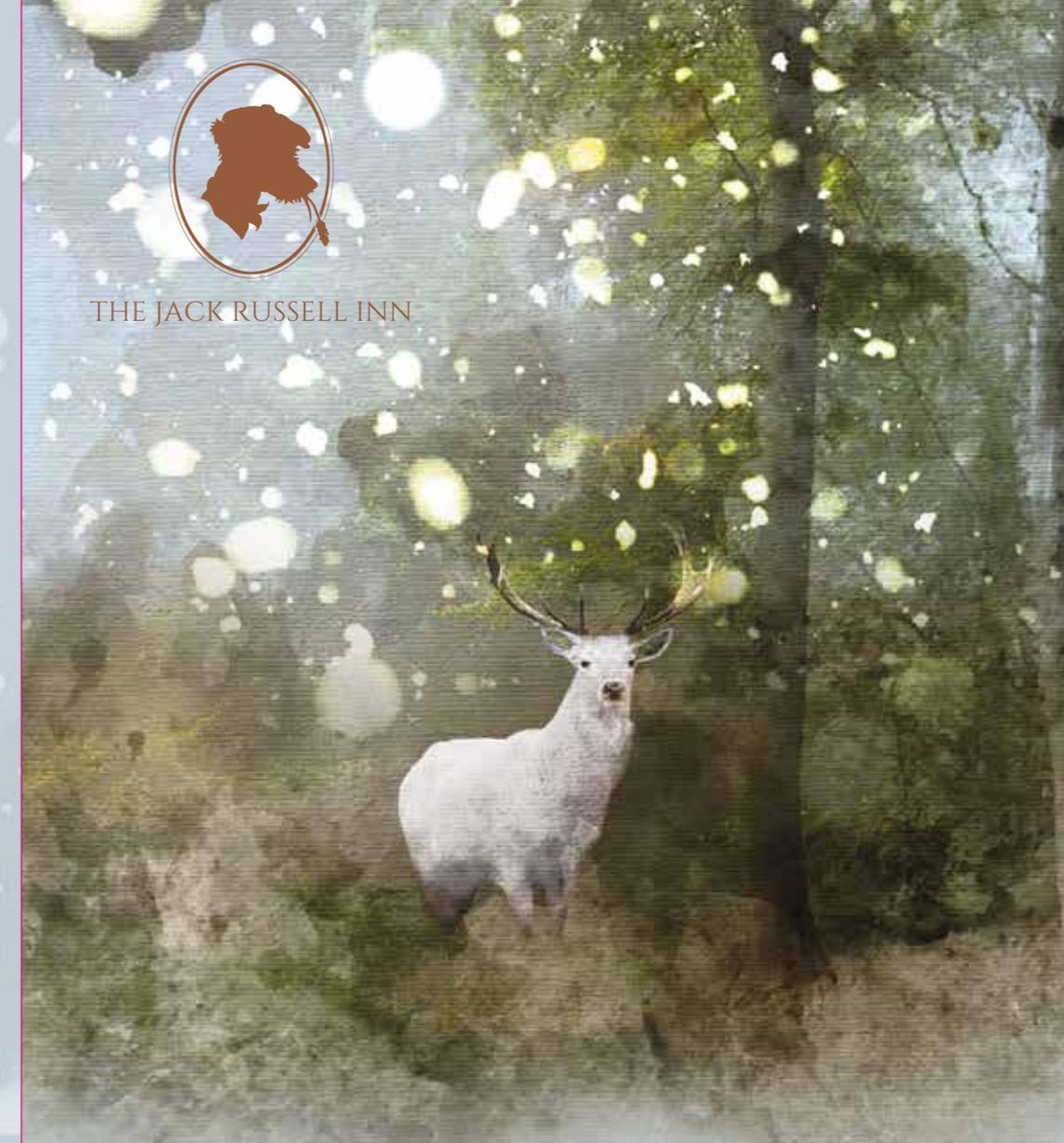
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THE JACK RUSSELL | NETHERTON HILL | FACCOMBE | ANDOVER | SP11 0DS



THE JACK RUSSELL INN



It's beginning to look a lot like

# Christmas

FESTIVE CELEBRATIONS • CHRISTMAS DAY • NEW YEAR'S EVE

## Christmas Party

1st - 24th December

### Starters

Parsnip & apple soup, game chips, homemade bread (v) (gf opt)

Black pudding, Scotch egg, hedgerow compôte

Beetroot-cured chalk stream trout, dill potato salad, watercress (gf)

Confit duck terrine, kumquat chutney, toasted brioche (gf opt)

### Mains

Roasted breast of free-range turkey, cranberry-glazed chipolata, chestnut & sage stuffing, goose-fat-roasted potatoes (gf opt)

Confit belly of pork, braised red cabbage, chorizo Pommes Anna, apple & calvados jus (gf)

Fillet of trout, saffron, mussel & samphire risotto (gf)

Beetroot gnocchi, wild mushrooms, pumpkin purée, crispy sage (v)

### Dessert

Christmas plum pudding, brandy butter (gf opt)

Dark chocolate & Cointreau panna cotta, biscotti (gf opt)

Mulled berry crème brûlée, ginger shortbread (gf opt)

Local artisan cheeseboard, winter chutney, celery, quince jelly (gf opt)

Vegan menu options available on request

# £21.95

2 courses

# £27.95

3 courses

A discretionary service charge of 10% will be added to your bill. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance queries, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received at least 10 days prior to the date of your event. Alterations in party size, with less than 24 hours notice, will be charged in full  
v - vegetarian | gf - gluten free | gf opt - gluten free option

## Christmas Day

25th December

Amuse-bouche (v) (gf)

### Starters

Jerusalem artichoke soup, white truffle, wild mushroom tortellini (v) (gf opt)

Facombe game & pistachio terrine, mulled cranberry chutney (gf)

Twice-baked Blue Vinny soufflé, candied walnuts, chicory (v)

Bloody Mary shellfish cocktail (gf)

### Mains

Roasted breast of free-range turkey, cranberry-glazed chipolata, chestnut & sage stuffing, goose fat roasted potatoes (gf opt)

Facombe venison loin, caramelised parsnip purée, fondant potato, wild mushrooms, kale, blackberry jus (gf)

Fillet of halibut, vanilla pomme purée, baby leeks, Champagne sauce (gf)

Beef fillet, confit garlic, chargrilled shallot, horseradish croquette, port jus (gf opt)

Smoked butternut squash parcel, spiced rice, celeriac velouté (v)

### Desserts

Christmas plum pudding, brandy butter (gf opt)

Salted caramel chocolate fondant, vanilla bean ice cream (gf)

Cointreau crème brûlée, orange shortbread (gf opt)

Local artisan cheeseboard, winter chutney, crudités, quince jelly (gf opt)

Tea, coffee & petit fours

Vegan menu options available on request

# £70

per person

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## New Year's Eve

31st December

ENJOY GLORIOUS FESTIVE FAYRE  
FROM OUR A LA CARTE MENU



Follow us on social media for more info

f /thejackrussellinn    @jack.russell.inn

For bookings & enquiries

01264 737 315  
thejackrussellinn.com | enquiries@thejackrussellinn.com