



Christmas Feasting at The Hop Pole Inn

Group Bookings, Events & Festive Spirit
events@hoppoleinn.uk

*Woods Hill, Limpley Stoke, Bath, BA2 7FS · hoppoleinn.uk
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Welcome to the Hop Pole Inn

With roots stretching back centuries, the Hop Pole Inn is a cherished village pub at the heart of Limpley Stoke. Tucked into the Wiltshire countryside, this beloved establishment has long been a hub for the local community, full of traditional charm and character.

Duo landlords Hannah and Charlie reopened the doors in January 2025 after extensive renovations that restored the pub's historic appeal while making it warmer and more welcoming than ever.

Today you'll find a cosy bar, an intimate dining room and a beautifully restored garden with a heated garden room, the perfect setting for relaxed get-togethers, special occasions and celebrations all year round.

This year we're excited to be hosting our second Christmas here in Limpley Stoke, and we can't wait to welcome you, whether it's for a pint, a glass of wine by the fire, or a festive feast!

Christmas Feasting

Canapés

£3 per person, per canapé

Wild Mushroom Arancini, Pesto Aioli (v)

Rarebit Croquette, Port and Cranberry (v)

Prawn Cocktail, Sesame Prawn Toast

Festive Sausage Roll, HP (Hop Pole) Sauce

Mini Yorkshire Pudding, Rare Roast Beef, Horseradish

Seared Venison Tartare, Dripping Toast, Beetroot and Apple Jam

Canapés can be added to our two or three course feasting menu below. Each canapé you choose will be served to your whole party, so please select the same canapés for all guests rather than individual choices.

A discretionary 12.5% service charge will be added to your bill — 100% of which is distributed among our staff. Please inform your server of any allergies or dietary requirements when confirming the booking, adaptations can be made.





Christmas Feasting

Menu

House Focaccia, Ivy House Butter (v) - ***Complimentary***

Starters

Truffled Mushroom Vol-au-Vent, Celeriac and Crab Apple Purée (v)

Smoked Boscastle Trout Pâté, Crème Fraîche, Horseradish, Seeded Cracker

Chicken Liver Parfait, Apricot Chutney, Toasted Brioche

Mains

Squash and Taleggio Gratin, Arrabbiata Sauce (v)

Pan-Roasted Pollock, Brandade Croquette, Cockle Chowder, Winter Greens

BBQ Venison, Braised Shoulder, Cavolo Nero, Potato Terrine

To Share (for two)

Turkey and Smoked Ham Hock Pie, Mash and Seasonal Greens

Fillet of Great Ashley Farm Beef, Bone Marrow, Braised Red Cabbage, Smoked Cheddar Mash

£15 per person supplement

Puds

Mincemeat and Almond Tart, Mulled Blackberries, Sherry and Orange Sabayon (v)

Sticky Toffee Pudding, Christmas Pudding Ice Cream, Toffee Sauce (v)

2 Courses £39.00

3 Courses £45.00

Christmas Feasting For All

£3.00 per person

Pigs In Blankets

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For The Table (for 2 - 3 people to share)

£4.50 each

Braised Red Cabbage (v)

Winter Greens (v)

Brussels Sprouts, Pancetta & Chestnuts

Smoked Cheddar Mash (v)

Triple Cooked Chips (v)

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Post Pudding

£10.00 per person

Selection of West Country Cheeses, Crackers & Homemade Chutney
Westcombe Cheddar, Bath Blue, Bruton Brie

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Wine

SPARKLING

	Bottle
Segura Viudas Cava Brut, NV, Spain	£32
Amie, Crémant, France	£46
Amie Non-Alcoholic Rosé, France	£25
Bolney Bubbly, West Sussex, England	£52
André Roger Grande Réserve, Grand Cru, Aÿ Champagne	£92

WHITE

La Caisse, Blanc, Vin de France, France, 2024	£26
Fabrizio Vella, Bianco Biologico, IGP Sicilia, Italy, 2024	£28
Gatito Loco Blanco, Rioja, Spain, 2025	£32
Vignerons de Florensac, 'Ornezon', Picpoul de Pinet, France, 2025	£34
Six Poets Chardonnay, California, USA, NV	£36
Belleplane Viognier, Languedoc Roussillon, France, 2024	£38
Black Cottage Sauvignon Blanc, Marlborough, New Zealand, 2025	£45
Domaine Klur, 'Gentil de Katz', Alsace, France, 2021	£55
Domaine Besson, Chablis 1er Cru 'Montmains', Burgundy, France, 2024	£62

ROSÉ

	Bottle
Mon Rosé de Montrose, Domaine Montrose, Pays d'Oc, France	£30
Amie Original Rosé, Languedoc Roussillon, France	£34

RED

Bhuti, Merlot, Stellenbosch, South Africa, 2025	£30
Calusari, Pinot Noir, Viile Timisului, Romania, 2024	£32
Spier, Good Natured Shiraz, Coastal Region, South Africa, 2023	£37
Guido Matteo, Barbera d'Asti, Piedmont, Italy, 2022	£42
Le Clos du Caillou, 'Le Caillou', Côtes du Rhône Rouge, France, 2024	£50
Fases, Malbec, Uco Valley, Mendoza, Argentina, 2020	£62
Bodegas Luis Cañas, Rioja Reserva, DOCa Rioja, Spain, 2020	£68
Château d'Arcole, Saint-Émilion Grand Cru, Bordeaux, France, 2022	£79
Le Petit Smith Haut Lafitte Rouge, Pessac-Léognan, Bordeaux, France, 2016	£108

SWEET

Madame de Rayne, Sauternes, Bordeaux, France, 2020	£46
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Booking Information

Our Christmas Feasting menu is available for lunch and dinner for parties of 8 or more.

Menu choices, your canapé selection and extras for the table must be confirmed two weeks before your booking. At this point, we'll send a deposit link for 50% of the booking total (excluding service charge) to secure your reservation.

Deposits are non-refundable, and the full deposit will be deducted from your bill on the day. A 12.5% discretionary service charge will be added to the bill, 100% of which goes to the team working on the day.

We're happy to cater for allergies and dietary requirements and adapt the menu where needed. Please let us know when confirming your booking.

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