

SLIP, SLAY AND
Sparkle
BOTTOMLESS DRAG BRUNCH



SATURDAY 5TH DECEMBER 2026
12PM - 3PM



2 COURSES £42



90 MINUTES OF BOTTOMLESS PROSECCO



BOOKING ESSENTIAL



BOOK OUR FESTIVE EVENTS ONLINE:

SCAN ME



T: 01428 555 400
W: [HOUNDANDHEATHER.CO.UK](https://houndandheather.co.uk)
E: [INFO@HOUNDANDHEATHER.CO.UK](mailto:info@houndandheather.co.uk)

All bookings require a non-refundable and non-transferable deposit of £10.00 per person at time of booking. We reserve the right to alter, amend or cancel dates without prior notification. Full balance and pre-orders must be received at least 7 days before your visit. Hound & Heather reserves the right to refuse entry or take corrective actions should it be deemed necessary on the day of the event. All charges incurred on the night of the event must be paid in full before departure. All drinks are to be purchased from Hound & Heather.

**Hound & Heather pub at The Devil's Punchbowl Hotel,
London Road, Hindhead GU26 6AG**



@houndandheather



Hound & Heather

Christmas at
**THE HOUND
& HEATHER**

EAT · DRINK · CELEBRATE



FESTIVE DINING · PARTIES · SEASONAL CELEBRATIONS

FESTIVE PARTY MENU

2 COURSES £31 | 3 COURSES £38

£10 per person non-refundable deposit required - booking essential

STARTERS

Cauliflower & truffle soup, Camembert croûte, chives (V, GFOA)

Chestnut & turkey Scotch egg, spiced plum ketchup

Smoked mackerel taramasalata, toasted rye, horseradish, pickled apple (GFOA)

Blood orange & liquorice cured salmon, pickled beetroot, fennel, watercress (GFOA)

Roast figs, gorgonzola, gingerbread, candied walnuts, rocket (V)

MAINS

Traditional roast Turkey, pig in blanket, sage & onion stuffing, cranberry jam, poultry jus, thyme & garlic roast potatoes, market vegetables

Blue cheese & herb-crusted feather blade of beef, glazed carrots, morel jus

Pan-roasted hake, potato, clam, saffron & prosecco chowder (GFOA)

Roast parsnip risotto, gorgonzola, pomegranate, hazelnuts (V, GFOA)

Butternut squash nut roast, thyme & garlic roast potatoes, market vegetables (V, VGOA, GFOA)

DESSERTS

Christmas pudding sundae, Christmas pudding ice cream, whisky cream, date and fig sponge, orange shortbread

Cranberry & white chocolate panettone and butter pudding, salted caramel ice cream

Orange & vanilla rice pudding, cinnamon swirl

Warm chocolate brownie, salted caramel, honeycomb ice cream (GFOA)

Vegan sticky ginger toffee pudding, vegan vanilla ice cream (V, VGOA, GFOA)

CHRISTMAS DAY MENU

£80 PER PERSON | £39 PER CHILD

£10 per person non-refundable deposit required - booking essential

STARTERS

Caramelised cauliflower soup, toasted baguette, Gruyère and thyme (V, VGOA, GFOA)

Wild boar terrine, sour cherry & chocolate jam, toasted brioche

Whisky & rye-cured salmon, cucumber & samphire salad, horseradish cream, sourdough crisp

Roasted baby beets, pickled apple, blue cheese cream, candied walnuts (V, VGOA, GFOA)

MAINS

All mains served with Brussels sprouts & spiced braised red cabbage

Roast Norfolk turkey, confit leg, walnut & pear stuffing, maple-cured pig in a blanket, roasted roots, château potatoes, poultry jus (GFOA)

Brisket & pink peppercorn pie, oxtail & cauliflower dauphinoise, burnt shallot ketchup, morel jus

Pan-roasted monkfish, cranberry & tiger prawn stuffing, parma ham, rösti, cavolo nero, red wine jus (GFOA)

Vegetarian haggis, creamed Brussels, roast turnips, twiglets (V, VGOA, GFOA)

DESSERTS

Christmas pudding, brandy anglaise, walnut & mascarpone ice cream

Cranberry & white chocolate panettone pudding, salted caramel ice cream, caramelised white chocolate

Dark chocolate roulade, cinnamon clotted cream, hazelnut praline

Vegan sticky ginger toffee pudding, vegan vanilla ice cream (V, VGOA, GFOA)

THE HOUND & HEATHER

BOTTOMLESS

NEW YEAR'S EVE

31 DECEMBER 2026

£75

PER PERSON

Three-course dinner

90 minutes of bottomless Prosecco

Live music & midnight countdown

PARTY ONLY

From 10pm • £10 per person

STAY THE NIGHT

£225 per room for two
Includes event tickets, overnight stay
& New Year's Day breakfast

BOOK EARLY — LIMITED TABLES

01428 555400

info@houndandheather.co.uk

Inside the Devil's
Punchbowl Hotel, Hindhead

