



FESTIVE CELEBRATIONS

At
THE

JOLLY TANNERS

Festive Set Menu

Our festive menu showcases a carefully crafted selection of seasonal dishes, designed by Executive Head Chef Mark Charker. Ideal for intimate work gatherings, private celebrations, and festive get-togethers.

COSY UP WITH US THIS
CHRISTMAS



CHRISTMAS MENU

£49 PER PERSON - 3 COURSE

GROUP/PARTY

ADDITIONAL - FOR THE TABLE (BETWEEN TWO)

NOCELLARA OLIVES (VE | GF) 4

OUR BREAD ROLLS | MARMITE BUTTER | SALTED WHIPPED BUTTER (V) 5

OLDE SUSSEX CHEDDAR & PINEAPPLE GOUJERES (V) 7

OUR SAUSAGE ROLLS | PICCALILLI KETCHUP (DF) 7

STARTERS

CURRIED BUTTERNUT SQUASH SOUP | CHESTNUTS | SAMOSA | CORIANDER (VE | N)

CHICKEN TERRINE | FIG PURÉE | CRUNCHY VEGETABLES | CARAMELISED ONION BRIOCHE

HOUSE SMOKED POACHED SALMON | RATTE POTATOES | TROUT ROE | SMOKED BUTTER SAUCE | PARSLEY (GF)

MAINS

TURKEY BALLOTINE | POMME ANNA | CARROT & ANISE PURÉE | CREAMED SAVOY & BACON | CRANBERRY JUS (GF)

SUSSEX COAST MONKFISH | BRANDADÉ & ONION TARTLET | PARSNIP PURÉE | BRAISED CHICORY | RED WINE SAUCE | CHIVE

BAKED CAMEMBERT WRAPPED IN BREAD | ROOT VEGETABLES | WILTED BITTER LEAVES | HAZELNUTS | ORANGE (N)
(VEGAN OPTION AVAILABLE ON REQUEST)

ADDITIONAL - SIDES

CARAMELISED BRUSSEL SPROUTS & CHESTNUTS (GF) 4

CAULIFLOWER CHEESE (GF) 6

PIGS IN BLANKETS 7

TATER TOTS | GARLIC & CHIVE MAYONNAISE (GF | DF) 6

FRIES (VE | GF) 5

DESSERTS

CHRISTMAS PUDDING | ARMAGNAC ICE CREAM (N)

DARK CHOCOLATE PAVE | HONEYCOMB | SOFT TOFFEE | BAILEYS ICE CREAM

ORANGE & CHOCOLATE SOUFFLÉ | SALTED CHOCOLATE SORBET (GF)

ADDITIONAL - SOMETHING SWEET

MULLED WINE PATE DE FRUIT 5

PRALINE CHOCOLATE TRUFFLE (N) 5

MINCE PIES 5

ADDITIONAL - CHEESE SELECTION

SUSSEX CHEESE PLATE | PICKLED CELERY | GRAPES | HONEY JELLY | CRACKERS | WALNUT & RAISIN BREAD
| OLDE SUSSEX CHEDDAR | BURWASH ROSE | GOLDEN CROSS | BALCOMBE BLUE CLOUD (N) 14.50

Before ordering, please make us aware of any requests, food allergies or intolerances that you may have. Trace elements of any allergens may be present in all food that we serve.

A discretionary service charge of 12% will be added to all orders.

v - Vegetarian n - Nuts ve - Vegan gf - Gluten Free / Many dishes can be altered to suit dietary needs with the exclusion of alteration of different ingredients

Festive Timings

A WARM WELCOME
AWAITS YOU

The festive spirit is in full swing at The Jolly Tanners!
We can't wait to see you—check out our seasonal
opening and kitchen hours below.

Monday 22nd Dec | 12 – 8 (kitchen) | 12 – close (bar)

Tuesday 23rd Dec | 12 – 8 (kitchen) | 12 – close (bar)

Christmas Eve | Bar open 4 – 10 (kitchen closed)

Christmas Day | CLOSED

Boxing Day * | 11 – 4 (kitchen) | 11 – 8 (bar)

Saturday 27th Dec | 12 – 8 (kitchen) | 12 – close (bar)

Sunday 28th Dec | 12 – 5 (kitchen) | 12 – 8 (bar)

Monday 29th Dec | CLOSED

Tuesday 30th Dec | CLOSED

*Pre made bookings only for this date

Gift Vouchers

Stuck for gift ideas?

Our pub gift vouchers are the perfect present for anyone who enjoys dining out. Available in any value.

Reservations
01444 682 550



Handcross Road, Staplefield
RH17 6EF



Festive Parties & Group Bookings

Join us this festive season for a memorable celebration —
perfect for work Christmas parties or get-togethers with
friends.

Tanners Takeover

Max 70 guests | seated dinner

Wed | Thurs £6,500 – *minimum spend*

Fri £8,000 – *minimum spend*

Buffet Menu | £25 per head

AN UNFORGETTABLE
CELEBRATION

Private dining in The Hide

Upstairs, our private dining room and adjoining games room offer the perfect setting for festive celebrations of up to 10 guests. Enjoy an intimate dining experience followed by games and relaxation, with billiards, darts, and a cosy space for after-dinner drinks — all with dedicated staff on hand to take care of your needs.

YOUR LOCAL CHRISTMAS
CHEER STARTS HERE



Minimum spend Hire | £850 + 12% service charge



Boxing Day

Boxing day brunch menu | Pre booking only

Sitting time 11 – 1600

HANGOVER CURES

BLOODY MARY 9.50

VIRGIN BLOODY MARY 8

BUCKS FIZZ 9.50

J.T FULL ENGLISH (VEGETARIAN OPTION AVAILABLE) 18

CUMBERLAND SAUSAGE | STREAKY BACON | FIELD MUSHROOM | TATER TOTS | BAKED BEANS |

2 EGGS OF YOUR CHOICE: FRIED/POACHED/SCRAMBLED

EGGS

EGGS BENEDICT | TOASTED MUFFIN | SMOKED HAM | POACHED EGGS | HOLLANDAISE 14

EGGS FLORENTINE | TOASTED MUFFIN | WILTED BABY SPINACH | POACHED EGGS | HOLLANDAISE (V) 14

EGGS ROYALE | TOASTED MUFFIN | SMOKED SALMON | POACHED EGGS | HOLLANDAISE 16

SMOKED SALMON

SCRAMBLED EGGS | FRESH LEMON 14

SMOKED STREAKY BACON | MAPLE SYRUP 13

KING PRAWNS | CHIVE SOUR CREAM 14

WAFFLES

SMOKED STREAKY BACON | MAPLE SYRUP 13

KING PRAWNS | CHIVE SOUR CREAM 14

PULLED SHITAKE MUSHROOM | FETA & SPINACH (V) 12

WARM BAGELS

ALL SERVED WITH HERB CREAM CHEESE

SMOKED SALMON 14

SMOKED STREAKY BACON 14

TOMATO | AVOCADO | HUMMUS (V) 12

LOADED TATER TOTS

FESTIVE LOADED TATER TOTS | TURKEY | GRAVY | CRISPY ONIONS 10

VEGETARIAN LOADED TATER TOTS | HALLOUMI | MARMITE GRAVY | CRISPY ONIONS (V) 9

BURGERS

ALL SERVED WITH KOFFMAN FRIES

CRISPY TURKEY BURGER 18

TRENCHMORE BEEF BURGER 19

HALLOUMI BURGER 17

SWEET PANCAKES

MIXED BERRIES | CHANTILLY CREAM | TOFFEE SAUCE 9

MARSHMALLOWS | FUDGE | DARK & ORANGE CHOCOLATE SAUCE 9

VANILLA ICE CREAM | SPRINKLES | STRAWBERRY COULIS 9

V - VEGETARIAN N - NUTS VE - VEGAN GF - GLUTEN FREE / MANY DISHES CAN BE ALTERED TO SUIT DIETARY NEEDS WITH THE EXCLUSION OF ALTERATION OF DIFFERENT INGREDIENTS

BEFORE ORDERING, PLEASE MAKE US AWARE OF ANY REQUESTS, FOOD ALLERGIES OR INTOLERANCES THAT YOU MAY HAVE. TRACE ELEMENTS OF ANY ALLERGENS MAY BE PRESENT IN ALL FOOD THAT WE SERVE.

A DISCRETIONARY SERVICE CHARGE OF 12% WILL BE ADDED TO ALL ORDERS.