



Christmas Dinner Package

Autumn / Winter 2024

Christmas Dinner

Host your Christmas dinner in a truly unique venue offering a variety of versatile dining spaces. Our Christmas package includes:

- Glass of mulled or sparkling wine on arrival
- Christmas nibbles
- Three-course Christmas menu with coffee and mince pies
- Half a bottle of wine per person
- Christmas crackers and festive lighting
- Staffed cloakroom facilities
- Background music

Package extras are available to enhance your event (subject to quotation)

- DJ, dance floor or entertainment
- Christmas canapes
- Bespoke Christmas theme
- Drinks package with beer, wine and soft drinks
- Full cash bar facilities

Three course menu package from

£81.00

*Pricing based on evening seated dinners with a minimum of 50 people, supplements apply for smaller numbers.**

Contact your event planner to discuss any daytime seated dinner events and respective prices.

Please choose one starter, one main course and one dessert from the next page and advise us of any dietary requirements. Food allergies and special dietary requirements can be catered for on request.

*Small number supplements: 12-24 guests, £800.00+VAT; 25-49 guests, £500.00+VAT

(VE) Vegan (V) Vegetarian (NGC) Non Gluten Containing

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your event planner. All prices are per person and exclude VAT.



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Starters

Heirloom beetroot, avocado purée, pickle shallot, black olive crumb and rocket cress (VE)	178.8kcal
Maple roasted squash, cranberry relish, roast red onion vegan feta and rosemary (VE)(NGC)	468.6kcal
Crab and prawn cocktail, bloody Mary gel, cocktail cream	268.8kcal
Game terrine, celeriac remoulade, red vein sorrel	662.5kcal

Mains

Celeriac fondant, roast parsnip, red wine shallot, spiced carrot purée (VE)(NGC)	164.9kcal
Butternut squash and potato ravioli, taleggio cheese (V)(NGC)	577.5kcal
Poached salmon, saffron and vanilla mash, caper and thyme dressing	451.2kcal
Roasted Kelly bronze turkey, Brussels sprouts, carrots, bread sauce (NGC)	896.8kcal
Roasted pork belly, black pudding crumb, Bramley apple sauce (NGC)	1769.4kcal

Desserts

Mulled wine poached pear, date purée, cinnamon mousse (VE)(NGC)	598.4kcal
Chocolate brownie, honeycomb, salted caramel mousse (V)	1381.9kcal
Fig cheesecake shortbread biscuit, baked figs (V)(NGC)	810.6kcal
Plum pudding, brandy sauce (NGC)	608.3kcal

**All main courses are served with seasonal vegetables and roasted potatoes*

Additional course

Cheeseboard **£10.00 (per person)**
661kcal

A selection of British sources and produced cheeses served with toasted fruit cracker, dried fruits, walnuts and celery.
Served either as individual boards or sharing plate on the table.

