



Christmas Dinner Package

Autumn/Winter 2023

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

12-24 guests	£90.60
25-49 guests	£84.00
50+ guests	£79.00

Please choose one starter, one main course and one pudding and advise us of any dietary requirements.

Food allergies and special dietary requirements can be catered for on request.

(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.

Starter

- Heirloom beetroot, avocado purée, pickle shallot, black olive crumb and rocket cress (VE)
- Roasted Bedfordshire beetroot, stilton, walnut granola (V)(NGC)
- Crab and prawn cocktail, Bloody Mary gel, cocktail cream
- Game terrine, celeriac remoulade, red vein sorrel
- Fillet of venison carpaccio, parsnip cream, chocolate soil (NGC)

Main course

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

All main courses are served with seasonal vegetables and roasted potatoes

Pudding

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

Additional course

- Cheese board £9.50 (per person)
- 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

