



# 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**

