



# Christmas Party Nights

SATURDAY 2 DECEMBER

SATURDAY 9 DECEMBER

FRIDAY 15 DECEMBER



4 COURSE PLATED MEAL

LIVE MUSIC & DJ WITH

*Bill Downs*

MAGIC WITH MARK DAYNES MAGICIAN



6:30PM ARRIVAL | 7:30PM SIT DOWN | MIDNIGHT FINISH

**£52.95 PER PERSON**

£20.00 PER PERSON NON-REFUNDABLE DEPOSIT REQUIRED AT BOOKING.  
MENU PRE-ORDERS & BALANCE PAYMENTS DUE 1 MONTH IN ADVANCE.  
PLEASE NOTE: BOOKINGS OF LESS THAN 8 GUESTS MAY BE SEATED ON SHARED TABLES.

# Christmas Party Menu

## STARTERS

Sweet potato, coconut and cardamom soup, chilli oil croutons (v, ve, gfa, df)

Whipped goats cheese, parma ham, beetroot textures, garlic croutons (va, gfa)

Smoked haddock florentine fishcake, crispy onion strings (gfa)

Sundried tomato and pesto arancini, rocket, pesto oil (v, gfa)



## MAIN COURSE

Roast turkey, yorkshire pudding, pig in blanket, chestnut stuffing, roast potatoes, honey roasted parsnips, seasonal vegetables, cranberry gravy (gfa, dfa)

Roast sirloin beef with a black pepper crust, yorkshire pudding, roast potatoes, honey roasted parsnips, seasonal vegetables, gravy (gfa, dfa)

Pan fried sea bass fillet, garlic and parmesan mashed potato, kale, grilled lemon (gfa, dfa)

Mushroom, brie and cranberry wellington, roast potatoes, seasonal vegetables, gravy (v)

Nut roast, roast potatoes, seasonal vegetables, gravy (ve, gf, df)



## DESSERTS

Lemon and berry mascarpone tart, raspberry macaron, lemon curd ice cream (v, gfa)

Cinnamon and caramel panna cotta, maple shortbread, cinnamon ice cream, candied pecans (gfa)

Ferrero rocher cheesecake, hazelnut ice cream (v)

Christmas pudding, brandy sauce, cranberries (v, gfa, dfa)



## Coffee and festive petit fours

v - vegetarian | va - vegetarian available on advance request | ve - vegan | vea - vegan available on advance request  
gf - gluten free | gfa - gluten free available on advance request | df - dairy free | dfa dairy free available on advance request