

Christmas Menu 2023

Lunch & Dinner from £46.00 per person

Minimum numbers: 25. DJ optional extra.

Starters

Spiced roast pumpkin soup, toasted pumpkin seeds, crispy onions, herb oil, soya yoghurt (Ve) (GF)

Smoked salmon, pickled shallots in red wine vinegar, sour cream, herb cress (GF)

Pressed chicken & apricot terrine, green tomato relish, ciabatta crostini

Tian of roasted sweet potato, candied beetroot, braised quinoa, herb oil (Ve)



Mains

Roast turkey ballotine with sage & onion stuffing, pigs in blankets, roast potatoes, honey roasted carrots & parsnips, Brussels sprouts, roast chestnuts, turkey jus, cranberry sauce (N)

Braised feather blade of beef, Marsala wine sauce, honey roasted carrots & parsnips, tenderstem broccoli, horseradish & spring onion mash

Steamed seabass, shellfish sauce, parsley mash, roasted red peppers, tenderstem broccoli, herb oil

Puff pastry Wellington with butternut squash, chickpea, sweet potato, carrot & walnuts, with a smoky red pepper & redcurrant chutney, roast potatoes, carrots & parsnips, Brussels sprouts & chestnuts, cranberry sauce, vegan gravy (Ve) (N)

Desserts

Christmas pudding, brandy sauce, rum & raisin ice cream, biscuit crumble (V)

Mango & passion fruit cheesecake (V)

Belgian chocolate & raspberry torte, raspberry sorbet (Ve) (GF)

British cheese selection, red onion chutney, celery, crackers (V)

Tea & coffee

If dining privately please choose one dish per course per function, outside of vegetarian options. NB. menu subject to change due to product availability.

Food allergies and intolerances: (V) indicates suitable for Vegetarians.
(Ve) indicates suitable for Vegans. (N) contains Nuts. (GF) indicates Gluten Free.

Drinks

Drink Packages

Classic

Arrival glass of sparkling wine,
half a bottle of house wine
and half a bottle of mineral water.

– £25.00 per person

Premium

Arrival glass of Champagne,
half a bottle of premium wine
and half a bottle of mineral water.

– £35.00 per person

Welcome Drinks

Glass of sparkling wine (125ml)

– £10.00 per person

Glass of Champagne (125ml)

– £15.00 per person

Glass of house wine (175ml)

– £9.00 per person

Buckets of beer or jugs of cocktails
priced on request.

**Receive a 15% discount
on wine when pre-ordered**

Book today

Call us: 0207 523 5059

Email us: events@thistle.co.uk



Terms & Conditions

To make a booking

To confirm your booking, a £10 deposit per person will be required within 7 days. Should no deposit be received, then the booking will automatically be released. The total balance outstanding, final numbers and pre-orders are required 21 days prior to your event. Should balance not be received by the due date, the booking will be released and any deposits forfeited.

Prices are per person and inclusive of VAT at the current rate. Confirmations and receipts will be forwarded to you as confirmation of booking. Final payment for any accommodation booked must be paid at the same time as event final payments.

For bookings of 10 rooms or more a rooming list is required 14 days prior to arrival.

Deposits and final payments can be paid by major credit cards or deposit BACS. Payments can also be made at the hotel front desk where a receipt will be issued.

Cancellation policy

Deposits, part payments and full payments are not refundable and non-transferable under any circumstances. We recommend that you take out event insurance to cover you in the case of cancellation. If the event has to be cancelled by Clermont Hotel Group, an alternative date will be offered or a full refund given without liability to the hotel.

Should minimum numbers not be reached on your chosen party night, the hotel reserves the right to offer an alternative function. Minimum numbers will apply to private parties. Please discuss your specific requirements with your events manager.

Food and drink

Pre-orders for meals will be required. Pre-orders for wines are also advisable to ensure your preferred choice is available on the night.

Food allergies and intolerances

Ⓥ indicates suitable for Vegetarians.

Ⓥe indicates suitable for Vegans. Ⓝ contains Nuts.

ⓖF indicates Gluten Free.

If you suffer from an allergy or food intolerance please let us know before ordering. An information pack is available from your host, listing the allergenic ingredients used in our menu. Please note that our kitchen and food service areas are not nut free or allergen free environments.

All weights are approximate before cooking.

All prices are inclusive of VAT at the current rate.

General information

Minimum numbers apply for shared party functions. Should the amount of guests drop below this number, the event will be transferable to another date.

Unfortunately, special seating arrangements cannot be guaranteed. Small parties may be grouped and seated together. The hotel reserves the right to amalgamate events to ensure minimum numbers.

Minimum age for guests attending evening functions is 18 years.

All details are correct at the time of going to print and are subject to alteration without prior notice. Any damage caused by any guests will result in charges being levied. Strict dress code applies to evening functions, casual jeans and trainers will not be accepted.

All music and entertainment will cease at the set time according to the individual hotel's permitted licensing hours.