FESTIVE PARTY NIGHT SAMPLE MENU

STARTER

Spiced Winter Vegetable Soup
Chestnut cream

MAIN COURSE

Traditional Roasted Turkey Breast

Sultana & sage stuffing, pigs in blankets, turkey jus served with roasted potatoes, Brussels sprouts & glazed carrots

Cauliflower & Onion Tart

Tomato & thyme sauce, roasted potatoes, Brussels sprouts & glazed carrots

DESSERT

Festive CheesecakeMulled berry purée

Food items are subject to change at short notice due to National Supply issues out of Village Hotels' control. If you have any special dietary requirements including allergies or intolerances, please advise one of our team and we will be more than happy to try to accommodate.

FESTIVE FAMILY EVENT SAMPLE MENU

MAIN COURSE

Traditional Roasted Turkey Breast

Sultana & sage stuffing, pigs in blankets, turkey jus served with roasted potatoes, Brussels sprouts & glazed carrots

Cauliflower & Onion Tart

Tomato & thyme sauce, roasted potatoes, Brussels sprouts & glazed carrots

(Children option)

Half portion of adults main

OR

Festive Buttermilk Chicken Burger

Topped with Cheddar cheese, crisp lettuce, tomato & pigs in blanket in a toasted sesame brioche bun with fries

DESSERT

Milk Chocolate Yule Log

Whipped cream, cherry purée & chocolate sauce

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CHRISTMAS DAY SAMPLE MENU

STARTERS

Spiced Butternut Squash Soup

Topped with toasted coconut & chestnuts

Classic Prawn Cocktail

Cold water prawns bound in Marie Rose sauce on a bed of shredded iceberg lettuce

Whipped Goat's Cheese & Pickled Beetroot Salad

Caramelised apples, herb salad & toasted sourdough croute

MAIN COURSES

Roasted Buttered Turkey Breast

Sultana & sage stuffing, pigs in blankets, chateau potatoes, glazed carrots & parsnips, Brussels sprouts with crispy bacon, roasted parsnips, cranberry tart & gravy

Slow Braised Daube of Beef

Mustard creamed potato, braised greens, glazed carrots crisp pancetta, chestnut mushrooms & red wine shallot sauce

Pine Nut & Basil Baked Cod

Salmon & spinach cannelloni, saffron & pernod vegetable chowder

Mushroom Tortellini

Spinach purée, grilled asparagus, wild mushroom & shallot compôte, truffle & tarragon cream sauce

DESSERTS

Traditional Christmas PuddingBrandy sauce & berry compôte

Baked Chocolate Cheesecake

Kirsch soaked cherries

Artisan British Cheese Board

Fruit chutney & artisan crackers

All Desserts served with Freshly Brewed Coffee & Mini Mince Pies

NEW YEAR'S EVE 3 COURSE SET PUB & GRILL SAMPLE MENU

STARTER

Celeriac, Apple & Truffle Velouté

Toasted hazelnut

MAIN COURSE

Roasted Corn Fed Chicken

Gratin potato, chicken & tarragon croquette, braised shallot, smoked bacon crisp, chestnut mushrooms, glazed carrots & tarragon cream sauce

Mushroom Tortellini

Spinach purée, grilled asparagus, wild mushroom & shallot compôte, truffle & tarragon cream sauce

DESSERT

Cherry & Chocolate Delice

Layers of kirsch soaked sponge, whipped cream & cherry purée chocolate sauce

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NEW YEAR'S EVE 4 COURSE INSPIRATION SUITE SAMPLE MENU

STARTERS

Celeriac, Apple & Truffle Velouté
Toasted hazelnut

Pressed Duck & Fig Terrine

Orange marmalade & pickled shallots served on a baby leaf salad

MAIN COURSES

Roasted Corn Fed Chicken

Gratin potato, chicken & tarragon croquette, braised shallot, smoked bacon crisp, chestnut mushrooms, glazed carrots & tarragon cream sauce

Fillet of Beef Wellington

Spinach purée, grilled asparagus, roasted baby carrots, gratin, dauphinoise potatoes, wild mushroom & shallot compôte & Bordelaise sauce

Mushroom Tortellini

Spinach purée, grilled asparagus, wild mushroom & shallot compôte, truffle & tarragon cream sauce

DESSERTS

Cherry & Chocolate Delice

Layers of kirsch soaked sponge, whipped cream & cherry purée chocolate sauce

Warm Apple Tart Tian

Cinnamon ice cream, caramel sauce & nut brittle shard

CHEESE COURSE

Artisan British Cheese Plate

Fruit chutney & artisan crackers

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CHRISTMAS BUFFET SAMPLE MENU

Carved Butter Roasted Turkey BapStuffing & cranberry mayonnaise

Festive Sausage Roll

Pork, sage & onion stuffing wrapped in puff pastry

Honey & Mustard Chipolatas wrapped in Bacon

Buttermilk Fried SproutsCranberry mayonnaise

Loaded Hasselback Potatoes

Cream cheese & chives

Roasted Squash, Cranberry & Brie Tart

Beetroot, Oat & Rice Pattie BapStuffing & cranberry mayonnaise

Festive Cheese & Onion Sausage Roll

Festive Slaw



NEW YEAR'S EVE BUFFET SAMPLE MENU

Hot Beef Ciabatta

Carved beef, red onion with rocket leaves & sriracha mayonnaise

Hot Chicken & Pesto Ciabatta

Pulled chicken, red onion with rocket leaves & pesto mayonnaise

Roasted Vegetable Ciabatta

Aubergine, courgette, red onion with rocket leaves & pesto mayonnaise

BBQ Sausage Roll

Minced pork & BBQ sauce wrapped in puff pastry

Loaded Hasselback Potatoes

Cream cheese & chives

Red Pepper & Basil Arancini

Filled with Mexican cheese

Chipotle Sweet & Sour Vegetable Skewer

Smoked BBQ dip

Panzanalla Salad

Garlic croutons, tomato, red onion, gem lettuce, cucumber & olives, with an olive oil & basil dressing

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