

PRIVATE CHRISTMAS PARTIES

£90.00 per person
Thursday - Saturday

£82.00 per person
Sunday - Wednesday

INCLUSIONS

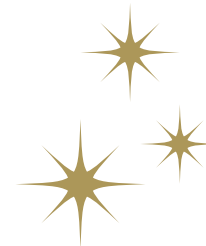
A Glass of Sparkling Wine on Arrival, Canapés, Roaming Musician for Arrival, Half a Bottle of House Wine, 3 Course Meal with Coffee, Mince Pies, Crackers, Festive Novelties, Evening Buffet of Hot Rolls and DJ.

TIMES

7pm – Midnight

T&C'S

Minimum numbers apply



STARTERS

Baked Celeriac, Carrot & Parsnip Soup with Parsley Oil & Roasted Pumpkin Seeds (GF DF NF V Vg)

Chicken Liver & Redcurrant Pâté with Garden Leaves, Caramelised Onion Chutney & Melba Toast (GF Optional)

Scottish Salmon & Dill Rillette with Focaccia Toast, Pink Peppercorns & Frisée Salad (NF) (GF Optional)

MAINS

Roast Turkey Breast with Pig in Blanket, Seasonal Root Vegetables, Brussel Sprouts, Roast Potatoes, Sage and Onion Stuffing & a Thyme Jus (NF) (DF GF Optional)

Poached Lemon Hake Fillet with Confit Fennel, Crushed Caper Potatoes & a Bean Cassoulet (GF DF NF)

Roasted Pumpkin, Squash & Chestnut Risotto with Toasted Pumpkin Seeds & Vegan Double Cream (GF DF V Vg)

DESSERTS

Flourless Chocolate & Orange Cake with Beetroot Dust & Forest Fruits (GF DF V Vg)

Winter Fruit Crumble with Vanilla Ice Cream (Optional DF & Vg)

Christmas Pudding with Brandy Custard & Winter Berry Compote (V)

