

# FOOD & DRINKS

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## CHRISTMAS DINNER

3 COURSE DINNER & DRINKS FROM £50 PER PERSON

You will be welcomed with a Prosecco reception followed by a sit down 3 course festive meal.

With dinner, each guest will get half a bottle of wine or two beers plus bottled water, mini chocolates, coffee & tea and of course, the all-important Christmas cracker. All courses include vegetarian and gluten-free options.

### EXTEND YOUR MEAL WITH AN ADDITIONAL COURSE:

Add a superb cheese platter of British Stilton, Loire Valley Brie and Barbers Vintage Cheddar for £5 per person.

### UPGRADE YOUR RECEPTION DRINKS:

Upgrade to Champagne for £9.50 per glass per person.

### TOP UP DRINK PACKAGES ON ICE

Take advantage of reduced prices and fewer on-the-day complications, pre-order your drink packages so they are ready and perfectly chilled on your table as soon as your guests arrive.

### BUCKETS OF BEER 12/24 (PRE-ORDER PRICES)

Heineken £52/£100

### BUCKETS OF WINE 6X (PRE-ORDER PRICES)

House Wine - £115

Waipara Hills Sauvignon Blanc or Square Ranch Malbec - £160

Prosecco da Luca - £170

Lanson, Brut NV Champagne - £370



Oven-baked cod fillet



Oak Smoked Salmon Plate



Grilled British 7oz Sirloin Steak



Winter Spiced Berry Eton Mess

## 3 COURSE FESTIVE MENU

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### STARTERS

**Homemade pumpkin soup** drizzled with roast pumpkin seed oil (v)

**Oak smoked salmon plate** with baby capers, shallot rings and micro parsley (gf)

**Charcuterie plate** - chorizo, prosciutto, mozzarella, cornichons finished with a peppery lemon dressing (gf)

### MAINS

All served with baby roast potatoes

**Roast turkey** served with cranberry stuffing, pigs in blankets, goose-fat roasted potatoes, Chantenay carrots, honey glazed parsnips and buttered sprouts

**Oven-baked cod fillet** with lemon and lime hollandaise sauce and fine green beans (gf)

**Roasted cauliflower and brown butter walnut risotto** finished with shavings of cheese and garden herbs (v)

**Grilled British 7oz Sirloin Steak** with roast field mushrooms and buttered baby spinach

### DESSERTS

Traditional Christmas pudding and brandy custard

Salted caramel and chocolate torte served with whipped cream

Winter Spiced Berry Eton Mess (gf)

Sorbet (gf)

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## CHRISTMAS PLATTERS

BUFFET & DRINKS FROM £30 PER PERSON

If you are not looking for a seated dinner why not opt for a selection of festive platters. Start your event with a Prosecco reception followed by Christmas platters and a half bottle of wine or 2 beers per person.

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Cheese platter



# FESTIVE PLATTERS

## FESTIVE PLATTER - A FROM £30 PER PERSON

Chips with truffle oil and cheese (v)  
Mini Honey & Mustard Glazed Sausages  
Mini Beef Burgers  
Chicken & Chorizo Skewers  
Beer Battered Fish Goujons  
Breaded Mushrooms (v)  
Selection of dips

## FESTIVE PLATTER - B FROM £35 PER PERSON

Chips with truffle oil and cheese (v)  
Mini Honey & Mustard Glazed Sausages  
Mini Beef Burgers  
Chicken & Chorizo Skewers  
Vegetarian Spring Rolls (v)  
Mini BBQ Pulled Pork Buns  
Nachos with guacamole, salsa, sour cream and jalapeños (v)  
Beer Battered Fish Goujons  
Breaded Mushrooms (v)  
Selection of dips



Chunky Chips, Mini Beef Burgers,  
Chicken & Chorizo Skewers, Mini BBQ Pulled Pork Buns