



CHRISTMAS PACKAGE

£80 inc VAT per person to include:

- Room hire of suitable room for 4 hours
- Glass of Prosecco on arrival
- 3 course meal from seasonal options below
- Coffee and mini mince pies
- ½ bottle of Club Wine
- Microphone for speeches if required
- Festive Crackers

Starters

Choose one of the following

- Terrine of Seasonal Game with Onion and Cranberry Marmalade and Toasted Seeded Sourdough
- Loch Var Smoked Salmon Traditionally Garnished with Lemon, Shallots and Capers
- Salad of Red and White Chicory with Stilton Croquettes Pickled Clementines and Hazelnut Dressing
- Spiced Parsnip and Apple Soup with Coriander Oil (V)

Main courses

Choose one of the following

- Venison en croûte with Braised Red Cabbage, Brussel Tops, Parsnip Champ and Port Wine Jus
- Roasted Fillet of Beef with Dauphinoise, Buttered Spinach, Celeriac Puree, Roasted Golden Beetroot and Truffle Jus
- Roast Norfolk turkey, Pigs in Blanket, Sage and Chestnut Stuffing, Cocotte Potatoes, Root Vegetable Puree, Brussel Sprouts and Turkey Jus
- Steamed Fillet of Hake with Shellfish Mousse, Saffron Potatoes, Curly Kale and Chive Butter Sauce
- Pumpkin Tortellini with Buttered Leeks, Radicchio, Jerusalem Artichoke and Sage Cream (V)

Desserts

Choose one of the following

- Traditional Christmas Pudding with Brandy Sauce
- Dark Chocolate Terrine with White Chocolate Cremeux and Mandarin Sorbet
- Mulled Fruit and Toasted Nut Crumble with Cinnamon Ice Cream
- Selection of British Cheeses, Apple and Cider Chutney and Grapes and Assorted Biscuits

A 12.5% service charge will be added to the final account

Minimum numbers of 20 apply in order to qualify for this package

Package includes room hire for 4 hours, additional charges will apply for longer duration

All produce is seasonal, if a product can't be sourced an alternative will be provided.

Dishes may contain, directly or indirectly, nuts or nut products. Please advise of any allergen or dietary requirements in advance