

FESTIVE PARTIES

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We put Christmas firmly on the menu with our festive nights this party season. Enjoy a divine three-course menu accompanied by our festive atmosphere.

Gourmet flavoured bread rolls with rolled butter

TO START

Butternut squash and carrot soup with herb oil (VE)

Cocktail of Atlantic prawns with multi-seed bread, Marie Rose sauce and micro cress

Duck and orange pâté with plum and apple chutney, rustic ciabatta crisp and micro cress

MAIN COURSES

Traditional roast turkey with all the festive trimmings, served with cranberry jus (GF, DF)

Slow-cooked beef feather blade with all the festive trimmings, served with cranberry jus (GF, DF) (£5.00 supplement)

Roasted cod loin with broccoli, roasted Chantenay carrots, mashed potato, black olives and cherry tomato salsa (GF, DF)

Winter vegetable Wellington with seasonal vegetables, roasted vine cherry tomatoes and tomato fondue (V)

DESSERTS

Traditional Christmas pudding with redcurrant and brandy sauce

Dark chocolate orange cake with chocolate sauce and an orange segment (VE) (GF)

Red berry cheesecake with fresh raspberries and red fruit coulis

PRIVATE PACKAGE INCLUDES:

Arrival drink, three-course meal, half a bottle of wine per person, room hire

Thursday from £55.00 per person | Friday and Saturday from £60.00 per person

Sunday to Wednesday from £45.00 per person

January party nights from £45.00 per person

DJ available from £450.00

50% deposit required per person on return of signed contract. Menu choices and final payment due one month prior to event date. Minimum numbers may apply. Car parking charges apply when dining / staying at the hotel.

VE Vegan V Vegetarian DF Dairy-free GF Gluten-free

