



FESTIVE CHOICE THREE COURSE BANQUET

£60 Per Person (Min 30 / Max 90 people)

Christmas Crackers & Party Poppers
Festive Bellinis & Prosecco on arrival
Staffed bar & servers

Supplement Charge(s)

Add DJ, Live Singer or Live Magician from £250
(Subject to availability)

Pick 1 Starter, 1 Main & 1 Dessert

STARTERS

Prawn Cocktail
Vegetarian Brie & Onion Tartlet
Mulligatawny Chicken Soup & French Bread
Parsnip Soup w/ Toasted GF Bread
Chicke Parfait Onion Marmalade & Toast House Buns
Festive Melody Of Fresh Melon & Winter Berries
Marinated Cinnamon & Honey (Ve/Veg/GF)

MAIN COURSES

ROAST TURKEY DINNER w/ All The Trimmings

SLOW COOKED STEAK FORESTIERE w/ Chestnut Mushrooms, Onions & Bacon Lardons

STUFFED BELL PEPPERS w/ Rice & Basquaise Sauce (Ve/Veg/GF)
All served w/ Dauphinoise & Tenderstem Broccoli

Chefs selection of Seasonal Vegetables & Maris Piper Roast Potatoes
Freshly Baked Dinners Rolls & Butter

DESSERT

Traditional Christmas Pudding w/ Brandy Custard
Rich Chocolate Fudge Brownie & Soya Cream (Ve/Veg/GF)
Sticky Toffee Pudding & Caramel Sauce

Add Tea, Coffee & Warm Mini Mince Pies £5