



## **Christmas Packages**

*Lunch bookings from 12.30 till 16.30, dinner bookings from 18.00 till 22.00*

### **Festive Lunch/Dinner package**

A glass of bubbles on arrival

Three course seated dinner

Half bottle of wine and water per person

Tea/Coffee and Petit Fours

Cocktail making class

Festive background music

Room decorations and festive lighting

### **SET MENU:**

#### ***Starter***

Gravadlax on Rocket with Lemon and Oven Roasted Tomatoes

#### ***Vegetarian Option***

Stilton and Red Onion Tart, Roasted Cherry Tomatoes

#### ***Main***

Pancetta Wrapped Turkey Breast with Lemon and Pine Nut Stuffing, Traditional Trimmings

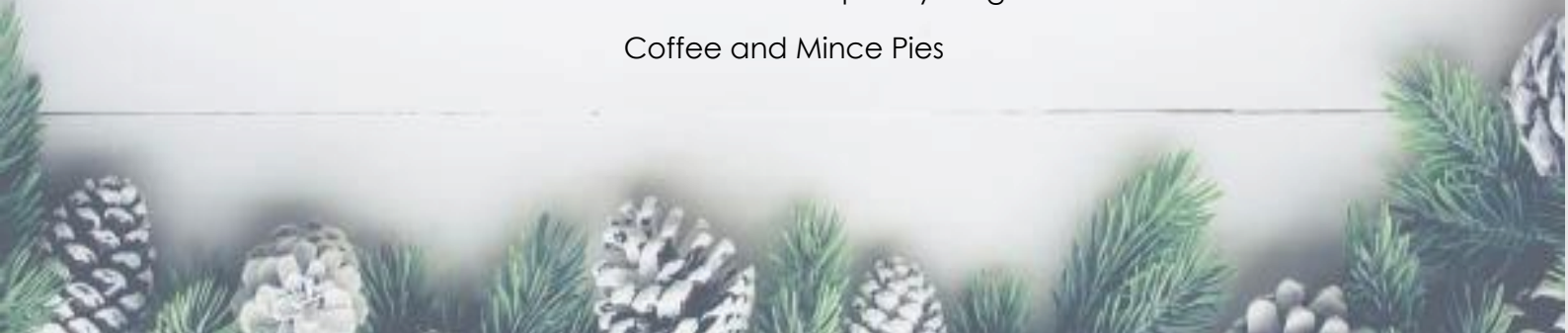
#### ***Vegetarian Option***

English Asparagus Strudel with Applewood Sauce, Tarragon Mash

#### ***Dessert***

Dark Chocolate and Raspberry Mogador

Coffee and Mince Pies





## **Bottomless Reception Package**

3 hours unlimited Prosecco, wine, beer and soft drinks

Festive finger food stations

Cocktail making class

Festive background music

Room decorations and festive lighting

### **SET MENU:**

#### ***Savoury Christmas Flavours***

*Turkey, Brie and Apricot Sausage Roll Bites*

*Pigs in Blankets*

*Gravadlax and Cream Cheese on Blini with Beetroot Chutney*

*Caramelised Onion and Goats Cheese Tart*

#### ***Sweet Delights***

*Potted vanilla cheesecake with chocolate sauce and clementine*

*Potted Chocolate Panna Cotta with Salted Caramel Sauce*

*Mince Pies*



### **Optional Entertainment Extras:**

Close up magician – from £400 ex vat

Stilt Walkers – from £400 ex vat

Caricaturist – from £250 ex vat

