



XMAS DINNER MENU

UPON ARRIVAL GUESTS WILL BE GREETED WITH CANAPES AND BE SEATED AT YOUR FESTIVE TABLE WITH LUXURY CRACKERS WHILST SEASONAL TUNES FROM OUR BABY GRAND PIANO PLAY YOUR TABLES' REQUESTS.

AT THE TABLE YOU WILL BE SERVED YOUR PRE-ORDERED MENU OF

MUSHROOM & ROASTED GARLIC VELOUTE WITH ROLL (V)

OR

CHICKEN LIVERS & SMOKED BACON PARFAIT WITH CRANBERRY BUTTER & CRUSTY ROLL

OR

CRUMBLED COD, THYME & GARLIC FISHCAKE WITH CREAMED LEEKS

ROASTED BREAST OF BRITISH TURKEY CHESTNUT AND SAGE STUFFING WITH TRADITIONAL ACCOMPANIMENTS, TURKEY ROASTING SAUCE

OR

BASIL MARINATED SALMON AND SAMPHIRE WITH SAFFRON POTATOES DRIZZLED WITH HONEY AND LIME DRESSING

OR

BUTTERNUT SQUASH & ROSEMARY TERRINE WITH CHESTNUT AND BLUE CHEESE SAUCE (V)

CHOCOLATE ORANGE GANACHE ON A BUTTER BISCUIT WITH VANILLA ICE CREAM

OR

XMAS PUDDING WITH BRANDY AND REDCURRANT SAUCE

OR

GIN AND TONIC POSSET WITH LIME SHORTBREAD BISCUIT

AFTER INCLUDED COFFEE AND MINI MINCE PIE, GUESTS HAVE TIME FOR AN XMAS DRINK & DANCE IN OUR BALLROOM WITH THEIR MUSIC REQUESTS CARRIAGES AT MIDNIGHT

£27.50 PER PERSON