

# FESTIVE MENU



## INCLUDES

8 hour Venue Hire  
Furniture, Linen, Cutlery & Glassware  
Planning, Staffing & Props

Three Course Meal with a choice of Starter & Main, and Trio of Desserts served to the table  
Upgrade to plated dessert available

One Reception Drink per person – Peroni or Prosecco  
Half a Bottle of House Wine per person on the table

Drinks upgrades, bottle bundles and cocktails available on request

Transport, Entertainment and Décor can be quoted in addition if you require

## MENU

### STARTERS

Duck & Orange Pate, Toasted Sourdough, Onion Marmalade  
Deep Fried Camembert Wedges, Orange & Cranberry Compote (v)  
Caramelised Leek & Potato Soup, Sea Salt Crouton (vgn)  
*(Addition of smoked salmon topper £2.75)*  
Sun Blush Tomato and Basil Arancini, Roast Garlic “Crème Fraiche” (vgn)

### MAINS

Cranberry & Sage Stuffed Turkey Breast, Roasties, Yorkie, Jus, Cranberry Sauce (g)  
Cider Infused Pork Belly, Crispy Crackling, Herb Mash Potato, Jus (gf)  
Puff Pastry & Herb Crusted Salmon, Sorrel Sauce, New Potatoes  
Cauliflower Schnitzel, Roast Garlic Olive Oil Pomme Puree, Roast Cherry Tomato Salsa (vgn)

All served with bowls of seasonal veg to the table

### DESSERTS

*Trio of desserts to the centre of the table – 75% of each option*

Lemon Posset, Chocolate Brownies, Mini Mince Pies

Sticky Toffee Pudding, Salted Caramel Brandy Sauce  
Chocolate Opera Cake, Winter Berries  
Individual Traditional Christmas Pudding, Brandy Sauce  
Raspberry Chocolate Slice, Coulis (vgn, gf, df)