



### **Christmas Packages**

Choose one of our delicious menus for your Christmas party or festive family celebration or create something bespoke for your event with one of our team!

### **Dietary Requirements**

We cater for all dietary requirements and just ask that we are made aware of these two weeks prior to the event on a detailed table plan.

### **Deposit Payment & Instalment Payment**

- We require a £10.00 PP deposit to secure the date within 3 working days of confirmation.
- Your outstanding balance is due 4 weeks prior to your feast.

### **Final Number Meeting**

Final numbers are due 2 weeks prior to your event.

### **Final Payment**

Final payment is due 4 weeks prior to your Christmas Feast. Your final balance is calculated on your final numbers.

### **Next Steps...**

1. **Completed Booking Form and £10.00 PP Deposit Received and Acknowledge**
2. **Four Weeks Prior** - Final payment due.
3. **Two Week Prior** - Final numbers confirmed with table plan and dietary requirements.
4. **The day has come! Get ready to feast and have fun!**



## CANAPE MENU

6 Canapés ~ £15.00 + VAT PP

6 Canapés + 2 Glasses of Fizz ~ £20.00 + VAT PP

Honey Mustard & Thyme Glazed Pigs in Blankets

Honey Mustard & Thyme Salsify (v)

Goose Spring Roll, Clementine Jelly, Chestnut Aioli

Roasted Parsnip, Kale & Cranberry spring Roll (v)

Chestnut Smoked Salmon Blini

Wensleydale and Cranberry Bon Bons (v)

Chestnut, Brussel and Pancetta Tartlet

Turkey and Stuffing Arancini

Spiced Squash Arancini (v)

Mini Mince Pies (v)

Mini Christmas Pudding Pavlova (v)

**Or any of our Baba Canapes on Corporate Menu**



## FESTIVE FINE DINING

*Choose your preferred Starter, Main and Dessert from the lists further on in our menus*

### TWO COURSE

£26.00 + VAT PP Set Menu

### THREE COURSE

£30.00 + VAT PP Set Menu

## STARTERS

Ham and Leek Terrine, Homemade Brown Sauce, Pistachio Biscotti & Onion Chutney  
Smoked Haddock Fishcake, Douglas Fir Hollandaise  
Wensleydale Bon Bons with Creamed Leeks (v)  
Vadouvan Parsnip and Apple Soup, Cumin Croutons (v & ve)

## MAINS

Turkey Ballotine, Braised Red Cabbage, Pomme Anna, Port Reduction  
Festive Glazed Ham with Dauphinoise, Red Cabbage  
Sea Bass En Papillote, New Potatoes, Champagne Sauce Split with Chervil Oil  
Mushroom and Celeriac Wellington, Butterbean & Truffle Sauce (v)

*All dishes come with locally sourced seasonal organic vegetables from Goodness Vegetables*

## DESSERTS

Winter Mess  
Mince Pie Macaron with Brandy Cream  
Chocolate and Clementine Torte, Brandy Chantilly  
Tipsy Trifle



## FESTIVE GRAZING FEAST

£22.00 + VAT PP  
\*minimum numbers 20\*

A Selection of Breads / Chutneys / Crackers

1 Flavoured Butter

Honey Roast Ham

Turkey, Stuffing & Cranberry Rolls

Roquefort, Fig & Honey Quiche

Chicken & Sage Parfait

Selection of Cured Meats

Selection of Cured Cheeses

Two Salads of Your Choice

Two Mini Desserts of Your Choice

### Sides (Choose Two)

Carrot, Mixed Cabbage, Cranberry & Chilli Salad | Red Cabbage & Raisins in Port | Potato Salad | Mixed Leaf Salad  
| Roast Beets | Pearl Cous Cous with Clementine & Almond | Chicory & Parsnip Salad | Red Pepper, Courgette &  
Feta Salad with Candied Fennel Seeds

### Mini Desserts (Choose Two)

Mince Pie Macarons

Mini Christmas Pudding Pavlovas

Brownie Bites (Choose From - Blondie / Cherry / Peanut Butter)

Mini Limoncello Possets or Chocolate & Tonka Possets

Carrot Cake

Yorkshire Parkin

Chocolate & Clementine Tarts

