CHRISTMAS PARTIES 2025

W-At

0115 950 0411





CHRISTMAS DISCO PARTY MENU

STARTERS

ROASTED PLUM TOMATO AND THYME SOUP

(Vg, Opt. Ve, Gf, Df,)

POACHED SALMON AND ASPARAGUS • On crisp leaves with a lime and dill dressing (*Df*, *Gf*)

MUSHROOM AND GOATS CHEESE TARTLET On a watercress bed with a fig compote (Vg)

MAIN COURSE

BRITISH ROAST TURKEY

Served around a pig in blanket and a sage and onion stuffing, fresh vegetables, new and roast potatoes and a rich home–made gravy (Opt, Gf)

PROVENÇAL TART

With warm pesto sauce, Sautéed onions and mixed peppers, set inpuff pastry, garnished with tomatoes and courgettes, served with roast potoates (Vg, Opt. Gf, Df)

STUFFED ACORN SQUASH

With cranberry and vegan sausage stuffing, wild rice, quinoa, and vegetables, finished with roast potatoes and a fresh herb sauce (Vg, Ve, Df)

DESSERT & COFFEE

FLAMED CHRISTMAS PUDDING With Brandy Sauce (Vg, Opt. Ve, Df)

CHOCOLATE AND AMARETTO TARTLET With a mixed berry coulis (Vg, Opt. Gf)

COFFEE TEA AND CHOCOLATES

Available from reception at the end of the meal

Vg – Vegetarian. *Ve* – Vegan. *Gf* – Gluten Free. *Opt* – Pre Order.

BOOKING INFORMATION

PARTY PACKAGE OF £49.50PP INCLUDES

- * 3-Course festive dinner with tea/coffee, and chocolates
- * Lively Disco and DJ
- * Full Bar Facilities (card or cash)
- * Spacious dance floor

OPTIONAL EXTRAS

 Bar vouchers, beer buckets and discounted wine available for prepurchase

EVENT TIMINGS

- * 7.15pm: Bar opens
- * 7.45pm: Dinner service begins
- * Post-Dinner: Disco and DJ
- * Midnight: Bar closes
- * 12.30am: Evening ends

BOOKING DETAILS

- * £15.00 per person, no-refundable, deposit required to secure your booking.
- * Balance due by 21st November 2025.
- * Full pre-order and dietary requirements needed no later than two weeks before your party date.
- * A minimum number of 10 people are required for shared party nights.
- * Private Party nights available with the option of having a buffet or dinner (minimum numbers applicable).

FOOD AND ALLERGEN ADVICE

All food is prepared on site using fresh ingredients. Should a certain ingredient or menu item become unavailable, we reserve the right to replace or substitute any of the menu items without prior notice.

Please contact the venue for advice on whether individual dishes can be altered to accommodate guests with food allergies or special dietary requirements, such as nut, dairy free, coeliac or gluten free diets.

We may not guarantee that dishes will be free from traces of allergens.