



2023 Christmas packages



Christmas packages

Festive drinks reception

Minimum 50 people

Our festive drinks reception packages are available between 18h00 and 23h00, based on a minimum duration of 1 hour.

Price starting from £18.00 per person, including:

- 1-hour drinks reception with beer, wine and soft drinks
- Reception and registration
- Staffed cloakroom facilities
- Festive background music
- Dedicated on-site Event Manager
- Organiser's parking space

Why not consider enhancing your event with one of our upgraded drinks packages or one of our festive food options?

Drinks add-ons

Additional hour of drinks (up to max 3 hours)	£6.00 per hour
Prosecco	£4.00 per hour
Champagne	£10.00 per hour

Food add-ons

6 canapés	£18.00
4 bowl food	£24.00
Hot fork buffet	£36.00

More add-ons (prices upon request)

- DJ, dancefloor and entertainment
- Bespoke Christmas theming and décor/room décor
- Branded or snowflake gobo
- Cash bar facilities
- Cocktail 'flair' bar and servers with bespoke cocktail menu

Canapés

Beetroot pancakes, smoked carrot ribbon, dill tofu with pickled shallots and capers (VE)

Smoked home dried tomato with roast onion hummus in a sesame cone (VE)

Goat's cheese and cranberry on tapioca cracker (V)

Sweet potato rosti, salmon gravlax with caper and dill cream

Pigs in blankets pinwheels

Pressed ham hock with horseradish and chives on a sourdough cracker

Bowl food

Butternut and mushroom wellington, roasted carrots and parsnips, sprouts, sage stuffing ball and roasted potatoes with a rich veggie gravy (VE)

Carpaccio of beetroot, whipped goat's cheese, pickled baby beets, balsamic gel with canned walnuts and a walnut vinaigrette (V)(NGC)

Turkey wellington, roasted carrots and parsnips, sprouts, pig in blankets and roasted potatoes with a rich turkey gravy

Clementine brûlée topped with cranberry granola and bramble sorbet (V)

(VE) Vegan (V) Vegetarian (NGC) Non Gluten Containing
For those with dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your event planner.
All prices are per person and exclude VAT.



Christmas packages

Festive hot fork buffet

Minimum 50 people

Hot fork buffet

Our festive hot fork buffet includes three main dishes, three seasonal side dishes, a pudding and fresh fruit. Served with a selection of classic teas and seasonal fruit infusions, Rainforest Certified coffee, and water.

Wild mushroom and rocket filo parcel (VE)

Baked salmon with dill sour cream topped with pomegranate, pumpkin seeds and parsley (NGC)

Turkey wellington, chestnut mushroom duxelles with wilted spinach all wrapped in golden puff pastry

Sage and garlic roasted potatoes (VE)(NGC)

Steamed broccoli with a lemon and herb oil (VE)(NGC)

Carraway and fennel roasted carrots and parsnips (VE)(NGC)

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Dark chocolate and sour cherry mousse with cranberry granola (VE)



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Christmas packages

Festive Christmas dinner

Minimum 50 people

Price starting from **£60.00 per person**. The package includes:

- Your choice of either mulled or sparkling wine on arrival
- Christmas nibbles
- Three-course Christmas menu with coffee and mince pies
- Reception and registration
- Staffed cloakroom facilities
- Festive background music
- Organiser's parking

Drinks add-ons

Pre-dinner drinks reception (1 hour)	£18.00
Add prosecco to your reception	£4.00
Add champagne to your reception	£10.00
Half bottle of house wine (red/white) on the table	£14.00

Food add-ons

6 canapés (pre-dinner reception)	£10.00
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More add-ons (prices upon request)

- DJ, dancefloor and entertainment
- Bespoke Christmas theming and décor/room décor
- Branded or snowflake gobo
- Cash bar facilities
- Cocktail 'flair' bar and servers with bespoke cocktail menu

Christmas dinner menu

Please note that food allergies and special dietary requirements can be catered for on request

Starter

Carpaccio of beetroot, whipped goat's cheese, pickled baby beets, balsamic gel with canned walnuts and a walnut vinaigrette (V)(NGC)

Main

Butternut and mushroom wellington, roasted carrots and parsnips, sprouts, sage stuffing ball and roasted potatoes with a rich veggie gravy (VE)

Turkey wellington, roasted carrots and parsnips, sprouts, pig in blankets and roasted potatoes with a rich turkey gravy

Dessert

Clementine brûlée topped with cranberry granola and bramble sorbet (V)

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