



SAMPLE CHRISTMAS MENU



Three course menu

Starters

Soup

Smokey tomato soup topped with sage croûtons (v, vg)

Rich duck terrine

served with mulled cherries, winter leaves and a grilled sourdough croûte



Main courses

Traditional roast turkey

served with smoked bacon and chipolata rolls, sage and onion stuffing, cranberry sauce and roast jus

Pan fried fillet of salmon

with a creamy champagne sauce

Shallot Tart Tatin (v)

served with a red wine and sage jus

Vegetables

Crispy roast potatoes

New potatoes with chives and olive oil

Brussel sprouts with chestnuts

Maple glazed roasted carrots and parsnips



Desserts

Christmas pudding with Cointreau sauce
Winter berry compote with a champagne sorbet
Fig and mascarpone tart with vanilla ice cream
Cheeseboard

Coffee

Tea and coffee with mini mince pies



Finger Buffet

Selection of festive sandwiches (including vegan)
Sticky bacon chipolatas with honey and sesame
Breaded chicken fillets with a cranberry and orange sauce
Battered cod goujons with a garlic and sage mayonnaise
Vegan sausage rolls with a chilli jam
Cranberry and brie wontons
Stilton and walnut tarts
Warm mince pies
Mini churros with chocolate sauce



Christmas party packages



Founder's Dining Hall - £72.50 per person (+ VAT)

- Festive decorations
- Glass of prosecco on arrival
- Three course meal
- Coffee and mini mince pies
- ½ a bottle of table wine and mineral water
- Crackers
- Table linen and napkins
- Cash bar
- Free car parking

Crosslands - £62.50 per person (+ VAT)

- Festive decorations
- Glass of prosecco on arrival
- Finger buffet
- Coffee and mini mince pies
- ½ a bottle of table wine and mineral water
- Crackers
- Table linen and napkins
- Cash bar
- Free car parking

