

Christmas Party Nights 2026 Menu

Enjoy a glass of Prosecco on arrival, followed by a festive three-course meal with delicious seasonal choices.

TO START

Galia, cantaloupe and watermelon with a winter berry compote

VE | GF

Cold king prawn salad with radish, charred corn and a lemon and chive dressing

GF

Chef's homemade spiced root vegetable soup with croutons

VE | GFO

MAIN COURSE

Roast breast of chicken filled with cranberry sausage meat, wrapped in pancetta and served with red wine jus

GFO

Grilled fillet of salmon with beurre blanc sauce, topped with crispy leeks

GFO

Butternut, lentil and almond wellington with a tomato provençale sauce

VEG | VE

Served with a selection of fresh market vegetables and roast potatoes.

DESSERT

Christmas pudding cheesecake with cognac cream

Clementine meringue tart with dehydrated orange

Chocolate and raspberry dome with chocolate sauce

PARTY NIGHT TIMINGS



Bar opens at 7.00pm



Dinner served at 7.30pm



Dancing until midnight

DIETARY KEY

VE – Vegan

VEG – Vegetarian

GF – Gluten Free

GFO – Gluten Free Option Available