



# 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

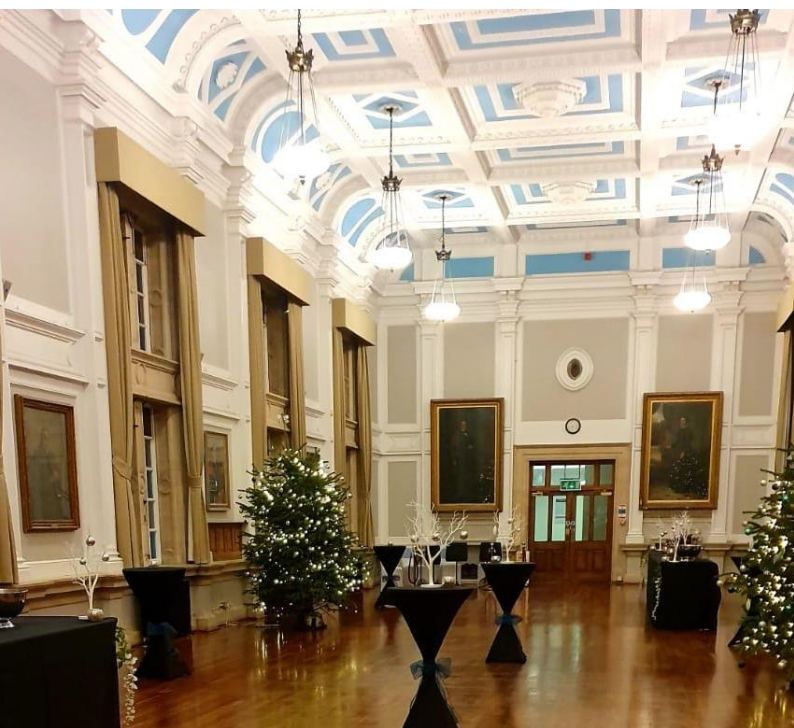


# Finger Buffet

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 - £66.00 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 - £55.00 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

