



Christmas Packages 2023



Christmas Party Package; Informal Dining

From £110 + Vat (*Minimum number 100*)

- Exclusive Hire 18:00 – 00:00
- Glass of Fizz or Festive mocktail on arrival
- Informal Light Bite dining, inclusive savoury and sweet options
- Drinks package & Cash Bar
- Entertainment - DJ throughout
- Festive theming & lighting
- Crackers
- Dedicated Venue Management
- Concierge & Event staffing
- Cloakroom area

**Package rates are subject to minimum numbers and date availability*



Festive Light Bites Menu

Savoury

Christmas Dogs

N17 Turkey Dog Topped with Pulled Pork from Wicks Manor Farm & Crispy Onions

Caerphilly sausages Topped with Caramelised Onions (v)

Beavertown Beer & Burgers

Slider Burgers, Beavertown Beer Onions, Ketchup

Maple Glazed Southern Fried 'Chicken' (V/G)

The Savoury Doughnut

Savoury Doughnut with Slow Cooked Brisket

The Savoury Doughnut (v)

Savoury Doughnut Filled with Smoked Cheddar Cheese Sauce (v)

Pigs in Blankets

Pig in Blanket Toad in the Hole, Pork Scratchings, Burnt Apple

Chicken & Stuffing Pie

Creamed Potato, Honey Glazed Parsnips

Chestnut & Mushroom Pie (v)

Creamed Potato, Honey Glazed Parsnips

Desserts

Biscoff & Hazelnut Caramel Planet Doughnut

Almond Crumble Topped Mince Pies

Warm Vanilla Brandy Cream Sauce

Sticky Ginger Date Sponge

Whisky & Hazelnut Praline Cream, Poached Dates

Salted Caramel Tart

Whipped Milk Chocolate Cremeaux, Cocoa Nibs, Chocolate Curd



Christmas Party Package; Seated Dining

From £130 + Vat (Minimum number 100)

- Exclusive Hire 18:00 – 00:00
- Glass of Fizz or Festive mocktail on arrival
- 2 course seated dining experience
- Drinks package & Cash Bar
- Entertainment - DJ throughout
- Festive theming & lighting
- Crackers
- Dedicated Venue Management
- Concierge & Event staffing
- Cloakroom area

**Package rates are subject to minimum numbers and date availability*



Festive 2 Course Menu

Main

Maple Syrup and Beavertown Beer Brined Norfolk Turkey

Goose Fat Fondant Potato, Smoked Cumberland & Cranberry Stuffing, Parsnip Puree, Brussel Sprouts, Honey Glazed Carrot, Smoked Bacon & Chestnut Crumb

Pan Roasted Chicken Breast

Braised Leg Croquette, Duck Fat Roasted Potatoes, Savoy Cabbage, Parsnip Puree, Chicken Jus

Grilled Cauliflower Steak (V)

Cauliflower Cheese Croquette, Caramelised Cauliflower Purée, Parmesan Polenta, Golden Raisin, Caper, Pine Nut Dressing

Treacle Cured Sirloin of Lincolnshire Beef (£3.00 supplement per person)

Ox Cheek, Horseradish Creamed Potato, Savoy Cabbage, Charred Baby Onion, Malt Crumb, Thyme Jus

Seared Fillet of Loch Duart Salmon

Buttered Samphire, Burnt Leeks, Crab Arancini, Butter Sauce

Wicks Manor Pork Belly

Creamed Celeriac Puree, Sautéed Wild Mushrooms, Pomme Anna, Sage Jus

Mushroom wellington (V/G)

Vegan Feta & Cranberry, Wilted Spinach, Roasted Chestnuts, Pan Jus

Dessert

White Chocolate & Mascarpone Crème Brulee

Black Cherry Compote, Chocolate & Freeze Dried Raspberry Viennese Biscuits

Salted Caramel Tart

Milk Chocolate Curd, Macerated Clementines, Ginger Snap Tuile

Passion Fruit Posset

Coconut Marshmallow, Snowball Macarons

Traditional Christmas Pudding

Brandy Vanilla Sauce, Cranberry & Cherry Compote, Gingersnap Tuile (V/G) *(will need pre ordering two weeks in advance)*

Mulled Wine Poached Pears

Whipped Plant Mascarpone Cream, Stewed Winter Fruits, Apple & Cinnamon granola (V/G)

