



Ballroom Festive Party Nights

WE CORDIALLY INVITE YOU TO A NIGHT OF ENCHANTMENT AT OUR CHRISTMAS PARTY SOIREE'S WHERE YOU CAN REVEL IN THE SPIRIT OF THE SEASON. BE SWEEP AWAY BY THE CAPTIVATING FESTIVE DECOR THAT GREETS YOU FROM THE MOMENT YOU STEP INTO OUR HOTEL.

ENJOY A WELCOME DRINK AS A TOKEN OF OUR HOSPITALITY, AND PREPARE YOURSELF FOR AN EVENING OF DELICIOUS PLEASURES FEATURING GOURMET CUISINE. LOSE YOURSELF IN THE RHYTHM OF THE MUSIC AS YOU DANCE THE NIGHT AWAY TO OUR RESIDENT DISCO IN OUR GRAND BALLROOM. ALL OF THIS IN AN ATMOSPHERE OF PROFESSIONAL SOPHISTICATION, DESIGNED TO MAKE YOUR FESTIVE CELEBRATIONS TRULY MEMORABLE.

ARRIVAL IS 7:40PM FOR SIT DOWN AT 8:00PM

TICKETS ARE PRICED PER PERSON AND WE HAVE PARTIES ON THE FOLLOWING NIGHTS:
30TH NOVEMBER £50.00 | 7TH DECEMBER SOLD OUT

STARTERS

POTATO & LEEK SOUP, TOASTED SUNFLOWER SEEDS (VG)

PÂTÉ DE CAMPAGNE, COARSE PÂTÉ & GREEN PEPPERCORN, CELERIAC REMOULADE, SOURDOUGH TOAST

MAINS

ROAST NORFOLK TURKEY, SAGE & ONION STUFFING, ROAST POTATOES, ROASTED ROOT VEGETABLES, BRUSSEL SPROUTS, PIGS IN BLANKET & TURKEY JUS (DF)

ROASTED WILD COD FILLET, DILL & SHALLOT POTATO CAKE, FINE BEANS, TENDERSTEM BROCCOLI, SAUCE VIERGE (GF)

PORTOBELLO MUSHROOM WELLINGTON, SPINACH, RACLETTE CHEESE, CELERIAC PURÉE, ROCKET PESTO (V | EF)

DESSERTS

CHRISTMAS PUDDING, BRANDY SAUCE (V | EF)

CHOCOLATE BLACK FOREST YULE LOG, CHANTILLY CREAM, CHOCOLATE STEM (V)

TREACLE TART & BITTER ORANGE WHIPPED CREAM (V)

PLEASE NOTE THAT THIS MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

V- VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE | EF - EGG FREE

