

Ballroom Festive Party Nights

We cordially invite you to a night of enchantment at our Christmas party soirées where you can revel in the spirit of the season. Be swept away by the captivating festive décor 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 Imperial 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

We have parties on the following dates: Saturday 13th & 20th December at £65.00pp

Starters

Spiced carrot and parsnip soup (ve | v | gf | df | ef | nf)

Pressed chicken, ham and apricot terrine, chutney and ciabatta toast (ef | df | nf)

Smoked mackerel and horseradish pâté, cucumber chutney and rye bread toast (ef | nf)

Mains

Roast turkey breast, sage and cranberry seasoning, pigs in blankets, roast potatoes, Brussels sprouts, roast parsnips, carrot and swede mash, turkey gravy (gf | ef | nf)

Lemon and dill baked salmon fillet, roasted baby potatoes, creamed leeks and spinach, parsley oil (gf | ef | nf)

Polenta and roasted vegetable terrine, confit cherry tomatoes, Tenderstem broccoli (ve | v | gf | df | ef | nf)

Desserts

Christmas pudding with brandy sauce (v | ef | Can be gf and ve)

Baked chocolate cheesecake with white chocolate sauce and raspberries (v | nf)

Meringue nest filled with Chantilly cream and mulled fruit compote (v | gf | nf)

Please note that this menu is subject to change without prior notice.

V- Vegetarian | VE - Vegan | GF - Gluten Free | DF - Dairy Free | EF - Egg Free | NF - Nut Free

