

Sample Christmas menus 2012



Mistletoe

Cream of sweet potato soup with coriander
and curry leaf sabayon

Seasonal bread selection

Traditional roast turkey with sage and chestnut stuffing
chipolatas and italian cured bacon with pan gravy, chateaux potatoes
brussel sprouts and maple roast parsnips

Spiced mascarpone and vanilla cream, poached mandarins
with glayva and orange blossom honey

Fresh filter organic tiki coffee and tea served with mini mince pies

£49.75 plus vat per person

Snowflake

Aged whisky cured smoked salmon
avruga caviar dressing with a peppery watercress salad

Seasonal bread selection

Daube of buccleuch beef,
glazed parsnip and brie dauphinoise, carrot puree
and buttered brussel sprouts

Apple and date galette
with rum and raisin ice cream, ginger caramel
and almond crisp

Fresh filter organic tiki coffee and tea served with mini mince pies

£55.50 plus vat per person

All prices exclude vat

Prices valid 1st December 2012 to 30th December 2012

Venue hire not included in the prices detailed please see key prices section for venue hire

Included in our packages

Dedicated event designer to assist in your planning, designing and creation of your event

Dedicated hospitality manager ensuring a professional service and seamless event on the day

Dedicated team of chefs - planning, designing and delivering your menu with flair and expertise

Fully trained service staff - efficiently attending to all your needs on the day

Uniformed in - black tailcoats, white shirts, bowties, black bistro aprons

Linen table cloths - in a choice of white, ivory or black

Linen napkins - in a choice of white, ivory or black

Fine black and white china - for each course

Elegant glassware - to suit the wine throughout your meal

Classical cutlery - for each course

6 foot round tables - to comfortably seat up to 10 guests

Gold bentwood chairs - with a varied choice of seat pads

