



**Christmas Party - 3 course buffet menu £19.50 per person
inc a complimentary glass of Orde's mulled cider**

Starters

Winter Vegetable Soup
or
Brandy & Chicken Liver Pate with Chutney

Both served with homemade bread

Mains

From the carvery

Slow roast turkey breast and leg with turkey gravy or honey roast Border ham with cranberry sauce

Root vegetable gratin (V)

All served with: Pigs in blankets; Sage and onion stuffing; Roast potatoes; Honey roast carrots and parsnips; Brussels sprouts, with almond and pancetta butter; Cauliflower cheese with walnut crumb.

Sweets from the Dessert Table

Mini sherry trifle; Christmas pudding crème brûlée; Mississippi mud pie;
Mince pies brandy butter; Lemon tart

To drink

Martini of Spiced Winter Berries (Non Alcoholic) - £1 per glass
Orde's mulled cider - £2 per glass
Orde's mulled wine - £2.50 per glass
Orde's house wine, spirit & mixer, Draft beers - £3 per glass
Champagne Marquis de Bonnières Brut NV - £5.50 per glass
Prosecco Sylvos DOC- £3.50 per glass
Rosé Cremant de Bourgogne Louis Bouillot - £4.50 per glass

For events of 30 or more guests our prices include staff hire, glass hire and VAT at the current rate. For bookings under 30 guests a service charge of £2 per person will be applied. Full payment for bookings must be made 7 days before the event. Upon confirmation of booking a non-refundable deposit will be taken of 25% for the final invoice total.