



Christmas Three Course Party Menu £29.95
inc a complimentary glass of Prosecco

STARTERS

Prawn, bacon & mushrooms in garlic butter, grilled ciabatta

Spiced parsnip soup

Goats cheese bonbons, with celery walnuts and apples

MAINS

Turkey crown with stuffing, roast potatoes, winter vegetables & turkey jus

Pave of salmon with crispy shallots, cauliflower salad, potato, chive butter sauce

Shallot tarte tatin with wilted spinach, wild mushrooms and baby leeks (V)

DESSERTS

“Christmas Eton mess” – Mincemeat pudding rubble, mini meringue, red currants & sherry cream

Dark chocolate tart, passion fruit sponge, passion fruit cream, honeycomb

Mulled wine poached pear, mince pie ice cream and crunchy brioche

To drink

Martini of Spiced Winter Berries (Non Alcoholic) - £1 per glass

Orde's mulled cider - £2 per glass

Orde's mulled wine - £3.50 per glass

Orde's house wine - £3.50 per glass

Champagne Marquis de Bonnières Brut NV - £6.50 per glass

Prosecco Sylvos DOC- £4.50 per glass

Rosé Cremant de Bourgogne Louis Bouillot - £5.50 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.