

# CORPORATE & PRIVATE Party Nights

Whether you'd like an intimate dinner for 80 or an office party for 300, with different party suites to choose from, we'll have a room to cater perfectly and exclusively for your event.

To make your life a little easier, we have created a choice menu to cover every taste. You can also take advantage of our own Christmas table decorations. Speak to our Christmas co-ordinators to book your bespoke party today!

## - Includes -

Cocktail arrival drink, 3 course choice menu, half bottle of wine per person, disco, room hire for sole use and table centres. Bar closes 12.30am, disco until 1.00am.

**Friday £55pp\* | Saturday £59pp\***

### Starter

- Smoked Chicken and Duck Terrine  
Red onion marmalade, toasted brioche
- Mozzarella, Heritage Tomato and Focaccia Tian V  
White balsamic and fig reduction, baby herb salad
- Poached Prawn and Smoked Salmon  
Crushed avocado and horseradish crème fraîche
- Celeriac Soup VG GF  
Black truffle oil

### Main

- Traditional Roasted Breast of Turkey  
Crisp roast potatoes, pigs in blankets, steamed Brussels sprouts, roasted carrots and parsnips, sage stuffing, rich turkey gravy
- Braised Blade of Beef  
Fondant potato, steamed Brussels sprouts, roasted carrots and parsnips, red wine and thyme jus
- Pan Seared Fillets of Sea Bream  
Lemon and thyme roasted new potatoes, green bean and baton carrot parcels, sauce Bearnaise
- Red Cabbage, Apple and Brie Filo Parcel V  
Crisp roast potatoes, sticky braised red cabbage, steamed Brussels sprouts, roasted carrots and parsnips, apple jus

### Dessert

- Gingerbread Roulade  
Eggnog cream cheese filling, white chocolate shavings, mulled cranberry coulis
- Chocolate Orange Truffle Torte VG GF  
Spiced berry compote
- Traditional Christmas Pudding V  
Brandy sauce, redcurrant compote
- Selection of Welsh Cheeses V  
Grapes, celery, gourmet cheese biscuits, homemade fruit chutney

### Tea and Coffee Station

- Mini mince pies



Dietary requirements and intolerances. Denotes dishes suitable for - (GF) gluten free, (V) vegetarian (VG) vegan. Terms and conditions apply. All guests seated on tables of 10/12. All prices include VAT. Please advise of any special dietary requirements in advance.