

EXPERIENCE THE RED CARPET TREATMENT


with dazzling entertainment and fabulous food...


YOUR PARTY NIGHT MENU

Using locally sourced ingredients and freshly prepared on site by our team of talented chefs, our menus will be served at beautifully decorated tables as you dine in our magnificent Chatsworth suite.

To help you get into the party spirit, every table will be invited to join in the fun with balloon modelling and a dance competition that's guaranteed to raise a smile or two.

 **vegan**  **gluten free**


 **vegan option available on request**


 **gluten free option available on request**

Please advise us of any special dietary requirements when confirming menu choices. Vegetarian options must be pre-ordered at least 7 days in advance.

TO START


WINTER VEGETABLE SOUP  


CHICKEN LIVER PATÉ sticky red onion marmalade, crostini 

SMOKED SALMON RILLETTE frisée leaf, crispy capers, chive oil, croutons 

THE MAIN EVENT

TRADITIONAL ROAST TURKEY traditional trimmings, seasonal vegetables and roast potatoes 

WILD MUSHROOM, SPINACH AND BLUE CHEESE TART port sauce, seasonal vegetables and roasted new potatoes  

HERB CRUSTED HAKE beurre blanc sauce, chive mash and seasonal vegetables 

DESSERT

TRADITIONAL CHRISTMAS PUDDING brandy sauce  

PASSION FRUIT CHEESECAKE  

BRANSTON CHEESE BOARD grapes, chutney, celery and biscuits 

COFFEE, TEA AND DINNER MINTS