

# Mistletoe

Roast parsnip + apple soup (v)

Chicken with pork + chestnut stuffing, potato + sprout cake,  
glazed carrots, chipolatas + jus  
Polenta gateau with wild mushroom duxelle  
+ pepper coulis (v)

Christmas pudding with caramel sauce + brandy custard

Coffee or tea with mince pies

## The Mistletoe package includes:

- Exclusive room hire
- A glass of sparkling wine on arrival
- 3 course set menu
- Coffee or tea with mince pies
- Half a bottle of wine with dinner
- Private cash or account bar
- Luxury Christmas crackers
- Festive table decorations
- Cloakroom facilities
- DJ with 1 hour of ceilidh calling
- Dedicated event manager

**£45.00 + VAT per person**

The Mistletoe package is available Sunday-Wednesday evenings  
+ any lunchtime

Lunch: Arrival 12pm - departure 4.30pm  
Dinner: Arrival 7pm - carriages at midnight

## Number of guests for this package:

- Cafe Hub - Min. 50, max. 80
- Main Hall - Min. 100, max. 250



# Holly

Smoked fish pate with dill relish + oatcakes  
Chicken liver parfait with toasted brioche + cranberry jam  
Roast parsnip + apple soup (v)

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Chicken with pork + chestnut stuffing, potato + sprout cake,  
glazed carrots, chipolatas + jus  
Seared salmon with garlic crushed new potatoes, cherry  
tomatoes + salsa verdi  
Polenta gateau with wild mushroom duxelle  
+ pepper coulis (v)

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Christmas pudding with caramel sauce + brandy custard  
Baileys pannacotta with spiced shortbread  
Frozen chocolate mousse cake with raspberry compote

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Coffee or tea with mince pies

## **The Holly package includes:**

Exclusive room hire  
A glass of sparkling wine on arrival  
3 course choice menu  
Coffee or tea with mince pies  
Half a bottle of wine with dinner  
Private cash or account bar  
Luxury Christmas crackers  
Individual place cards + a table plan  
Festive table decorations  
Cloakroom facilities  
DJ with 1 hour of ceilidh calling  
Dedicated event manager

**£52.00 + VAT per person**

Lunch: Arrival 12pm - departure 4.30pm  
Dinner: Arrival 7pm - carriages at 1am

## **Number of guests for this package:**

Cafe Hub - Min. 50, max. 80  
Main Hall - Min. 100, max. 250



# Ivy

Salmon Gravavlax with mustard vinaigrette + rocket  
Chicken liver parfait with toasted brioche + cranberry jam  
Fig + blue cheese tart with a mixed leaf salad  
+ port reduction (v)

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Tomato consommé with basil crème fraîche (v)

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Parsley crusted lamb rump with potato dauphinoise, green  
beans + barley jus  
Seared salmon with garlic crushed new potatoes, cherry  
tomatoes + salsa verdi  
Polenta gateau with wild mushroom duxelle  
+ pepper coulis (v)

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Christmas pudding with caramel sauce + brandy custard  
Baileys pannacotta with spiced shortbread  
Frozen chocolate mousse cake with raspberry compote  
Selection of cheeses with apple chutney and oatcakes

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Coffee or tea with mince pies

## The Ivy package includes:

Exclusive room hire  
A glass of sparkling wine + canapes on arrival  
4 course choice menu  
Coffee or tea with mince pies  
Half a bottle of wine with dinner  
Private cash or account bar  
Luxury Christmas crackers  
Individual place cards + a table plan  
Festive table decorations  
Cloakroom facilities  
DJ with 1 hour of ceilidh calling  
Dedicated event manager

**£59.00 + VAT per person**

Lunch: Arrival 12pm - departure 4.30pm  
Dinner: Arrival 7pm - carriages at 1am

## Number of guests for this package:

Cafe Hub - Min. 50, max. 80  
Main Hall - Min. 100, max. 250

