

Christmas @ The Hub

Smoked salmon and celeriac terrine with caper butter
Confit duck pate with pomegranate chutney
Beetroot and red onion tart with goats cheese and mustard cress (v)
Roast parsnip and honey soup with crispy kale (v)

Braised beef, roast fondant potato and winter vegetable broth
Guinea fowl, sauted brussel sprouts and bacon lardons with roast
Christmas root vegetables and red wine gravy
Baked sea bass, mussel and puy lentil stew and spinach oil
Mushroom, leek and thyme wellington with stilton and walnut cream (v)

Traditional Christmas pudding with mulled fruits and brandy sauce
Clementine and cranberry trifle with almond brittle
Rich chocolate torte, roast chestnut cream and ginger raspberries
Scottish cheese plate, quince jelly and charcoal biscuits -
(£2 per person supplement)

Coffee or tea with mini mince pies

The package includes:

Exclusive room hire, Sparkling wine and beer reception,
3 course pre ordered choice menu, Half a bottle of wine with dinner
Private cash or account bar, Luxury Christmas crackers
Individual place cards and a table plan, Festive table decorations
Cloakroom facilities, DJ with ceilidh calling.

£52+VAT per person

*Minimum numbers. 100, Maximum numbers. 250
(For numbers between 80-100 a supplement applies.
For numbers under 80 please see our Café Hub Christmas)
Arrival 7.00pm, Carriages Midnight*

We can also offer this package with a hot buffet
instead of a 3 course meal for

£42+VAT per person

Add Some Sparkle...

Drinks Reception

Cocktail Reception* £2 per person
Canapés £5 per person

* To replace sparkling wine and beer
reception

Dinner

Bentwood chairs £3.00 per chair
Buckets of Beer £35 per bucket of 10
(Selection of Stella, Corona or Becks)

Entertainment

Live band** £4.60 per person
Ceilidh Band** £4.40 per person
Photobooth £6.50 per person
Magician (2 hours) £3.60 per person

** To replace DJ

Post-Party

Bacon rolls at midnight £3 per person

