

Party Nights & Festive Dining

Arrival: 7.00pm for dinner at 8.00pm

Join other party-goers in our Rosewood suite for great food, good company and fun ice-breakers to set the party mood.

Includes 3 Course Festive Menu followed by dancing through to midnight with our resident DJ.

The Rosewood suite holds up to 100 guests.

Pre-orders are required 14 days in advance

Party Nights are available:
Friday 5th & 12th December
Saturday 6th & 13th December
Friday 19th & Saturday 20th December available for Private Bookings
£47.50 per person

Main Party Nights will be shared with other local companies, creating a lively and social atmosphere.

Our Private Party Nights are ideal for exclusive celebrations for parties over 60 and are also available Sunday to Thursday evenings throughout December from only £44.

Our Festive Menu is also available in Rhubarb Restaurant for lunch each day 12.00pm-2.30pm and dinner 5.30pm-9.00pm

Lunch - 2 courses for £21.00 or 3 courses for £25.00 Dinner - 2 courses for £26.00 or 3 courses for £31.00

Please select your choices from this menu for our Party Nights & Festive Dining

Great deals 10% discount

off our bed & breakfast rate for all party goers choosing our Festive

Starters

Roasted Chestnut Mushroom Soup served with a warm bread roll (Vegan, Dairy-Free, Gluten-Free)

Mini Smoked Salmon Tartlets filled with lemon and dill cream cheese, topped with capers (Gluten-Free)

Duck and Orange Parfait accompanied by fig and honey chutney, rosemary salted croûtes, and peppery rocket

Mains

Roast Turkey with apple and sage stuffing, and traditional pigs in blankets (Gluten-Free, Dairy-Free)

Pan-Seared Salmon served with a creamy honey mustard dill sauce (Gluten-Free)

Sweet Potato, Mushroom & Cranberry Wellington - a hearty and festive vegan option (Vegan, Dairy-Free, Gluten-Free)

All mains served with roast potatoes, Chantilly carrots, parsnips, and Brussels sprouts

Desserts

Lemon Posset Tart topped with fresh berry compote (Vegetarian)

Traditional Christmas Strudel served with warm brandy sauce (Vegetarian)

Trillionaire Chocolate Tart with fresh berry compote and chocolate shavings

(Vegan, Dairy-Free, Gluten-Free, Vegetarian)

-estive Menu

