

Christmas Formal Dining Option 1

All our formal dining menus are served using china crockery and silverware and include a roll & butter.

There is a minimum of **25** covers for this menu.

Starter

Fan of Honeydew Melon with a Raspberry Coulis served with a garnish of Orange & Strawberry

Main Course

Roast Norfolk Breast of Turkey
on a slice of traditionally Cured Gammon Ham

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Bacon & Sausage Wrap

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Chestnut & Thyme Stuffing

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Roasted New Potatoes

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Honey Roasted Root Vegetables

Dessert

Traditional Christmas Pudding with Crème Anglaise

£52.50 per person

A staffing cost of **£120.00** is applied per **15 people or part of**

Add a little something extra:

Cheese Board - a selection of traditional cheeses served with crackers, chutney & grapes **£7.50 per person**

After dinner coffee & petite fours **£3.50 per person**

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Vegetarian, Vegan, Gluten free, Halal and other dietary requirements are available on request prior to event. All alternative dishes will be Chefs' choice. We cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Passengers with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

All Prices are exclusive of VAT.