

## Christmas Formal Dining Option 2

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

Traditional Prawn Cocktail with Crayfish

### Main Course

Breast of Corn fed Chicken  
stuffed with Spinach, Ricotta & Leek sauce  
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Grand Mere Potatoes  
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Seasonal Root Vegetables

### Dessert

Lemon Tart served with Cream Chantilly

### After Dinner

Coffee accompanied with mini Mince Pie

**£55.50 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**

**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.**