



CHRISTMAS PARTY CELEBRATION

A 3 course meal in our King Jewel Room with DJ
Includes crackers, table novelties and Christmas music



Creamy Winter Root Vegetable Soup, with herby croutons (v)
Traditional prawn cocktail, marie rose sauce & buttered brown bread
Orange, Duck and Cognac pate, with festive chutney & toasted brioche
Ham Hock Terrine, celery & pineapple remoulade, charred ciabatta and baby leaves



Golden roast turkey, with orange & sage stuffing, pigs in blankets & thyme gravy
Slow cooked daube of beef, Bourignon sauce & creamy horseradish mash
White wine poached salmon fillet, with chives & hollandaise sauce
Brie & beetroot chutney tart, beetroot infused gravy (v)



Vintage Christmas pudding with brandy-laced sauce
Chocolate & orange tart, Chantilly cream & sea salted fudge sauce
White chocolate & Raspberry cheesecake, with raspberry mousse & passion fruit coulis
Cheese Board, with festive chutney, celery, grapes & crackers



THREE COURSES AND DISCO £34 PER PERSON

RESERVATIONS, DEPOSITS & PRE-ORDERS REQUIRED

INFO@DOWNEARMSHOTEL.CO.UK

01723 862471

CHRISTMAS PARTY CELEBRATION



Name of Party:

Numbers:

Date and time:

Contact details:

***PLEASE PUT A NUMBER IN THE BOXES PROVIDED TO INDICATE YOUR CHOICES
WHILST MAKING A NOTE OF ANY DIETARY REQUIREMENTS**

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|--------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------|
| <input type="checkbox"/> | Creamy Winter Root Vegetable Soup, with herby croutons (v) |
| <input type="checkbox"/> | Traditional prawn cocktail, marie rose sauce & buttered brown bread |
| <input type="checkbox"/> | Orange, Duck and Cognac pate, with festive chutney & toasted brioche |
| <input type="checkbox"/> | Ham Hock Terrine, celery & pineapple remoulade, charred ciabatta & baby leaves |
|  | |
| <input type="checkbox"/> | Golden roast turkey, with orange & sage stuffing, pigs in blankets & thyme gravy |
| <input type="checkbox"/> | Slow cooked daube of beef, Bourignon sauce & creamy horseradish mash |
| <input type="checkbox"/> | White wine poached salmon fillet, with chives & hollandaise sauce |
| <input type="checkbox"/> | Brie & beetroot chutney tart, beetroot infused gravy (v) |
|  | |
| <input type="checkbox"/> | Vintage Christmas pudding with brandy-laced sauce |
| <input type="checkbox"/> | Chocolate & orange tart, Chantilly cream & sea salted fudge sauce |
| <input type="checkbox"/> | White chocolate & Raspberry cheesecake, with raspberry mousse & passion fruit coulis |
| <input type="checkbox"/> | Cheese Board, with festive chutney, celery, grapes & crackers |

