



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
Camembert, fig and onion tart with balsamic fig 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 & mango coulis
Cheese Board, with festive chutney, celery, grapes & crackers



THREE COURSES AND DISCO £34 PER PERSON

WE RESERVE THE RIGHT TO AMEND/ CHANGE MENUS DEPENDANT ON MARKET AVAILABILITY

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**

- 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 & baby leaves
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- Golden roast turkey, with orange & sage stuffing, pigs in blankets & thyme gravy
- Slow cooked daube of beef, Bourgignon sauce & creamy horseradish mash
- White wine poached salmon fillet, with chives & hollandaise sauce
- Camembert, fig and onion tart (v)
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- Vintage Christmas pudding with brandy-laced sauce
- Chocolate & orange tart, Chantilly cream & sea salted fudge sauce
- White chocolate & Raspberry cheesecake, with raspberry mousse & mango coulis
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