Our awarding winning catering team take pride in using fresh local produce.
Our chefs are happy to design a bespoke menu just for you. If you have a theme in mind or are looking for something specific, just let us know.

Book your Christmas party with us today, please choose one starter, main course and dessert for your whole party to enjoy and advise us of any vegetarian or additional dietary requirements in advance. Our menu includes a freshly baked bread roll with your starter, a selection of seasonal vegetables and potatoes with the main course and coffee and mini mince pies to finish.

Menu - £24.00 per person

Starters
Winter vegetable and lentil soup (v)
Smoked salmon with winter leaves and pickled fennel
Chicken and duck terrine with red onion chutney

Mains
Sliced turkey breast with sage and onion stuffing ball, pigs in blankets, gravy and cranberry sauce
Fillet of cod with parsley and parmesan crust, lemon butter sauce
Baked Portobello mushroom filled with chestnut and cranberry stuffing, with vegan sausage and shallot gravy (v)

Desserts
Christmas pudding with brandy sauce
Fig and brandy ice cream served with butter shortbread biscuit
Eggnog cheesecake with nutmeg custard

Complement your menu
To complement your dinner you may wish to add an arrival drink, canapes or an additional course. If you have something specific in mind just let us know.

Canapés
A selection of chef’s choice canapés
4 per person – £9.60
8 per person – £12.00
10 per person – £14.40

Cheese and biscuits
A selection of cheese and biscuits – £6 per person

Drinks
A glass of Chapel Down or prosecco on arrival is always a welcome treat. We have a wide variety of wines on the following page to complement your chosen menu. One of our team will be happy to advise you.

Soft drinks
Still or sparkling mineral water, 500ml – £1.56
Fairtrade orange juice, 500ml – £1.80
Fairtrade apple juice, 500ml – £1.80
Orange, apple or cranberry juice, one litre jug – £3.54

Cash bar
A cash bar can be included for no fee provided the bar takings on the night exceeds £250.

Dietary requirements
We can accommodate many dietary requirements, just let us know in advance of the dinner. If you keep us updated you can give us your final numbers and dietary requirements three full working days prior to your event.
Champagne & sparkling wine
Piper-Heidsieck, Brut, NV 12% £35.00
Fantinel Extra Dry, Prosecco, Italy, 11.5% £19.00

Kentish wine
Chapel Down Rosé Brut, 12% £35.00
Chapel Down Flint Dry 2014/15, 11% £21.50
Chapel Down Bacchus 2014/15, 12% £21.50
Chapel Down Union Red 2014/15, 11.5% £23.00

Fairtrade wine
Kleine Zalze Fairtrade Chenin Blanc Sauvignon Blanc 2015/16, South Africa 13% £14.00
Kleine Zalze Fairtrade Pinotage 2011/15, South Africa 14% £14.00

White wines from around the world
Bolla Pinot Grigio delle Venezie, Italy 2013, 12.5% £16.30
Chablis, Louis Jadot, France 2013, 12.5% £20.95
Pouilly-Fume, Domaine Jean-Claude Chatelain, France 2011, 12.5% £20.60
Veramonte Reserva Sauvignon Blanc, Casablanca Valley, Chile 2013, 13.5% £15.30
Hardy’s The Riddle Chardonnay-Semillon, South Eastern Australia 2014, 12.5% £13.50
Coat Door Sauvignon Blanc-Semillon, Western Australia 2011, 13.5% £17.00
Chardonnay Langhe, Domini Villa Lanata Italy 2012, 13.5% £14.50
Kleine Zalze Bush Vines Chenin Blanc, Stellenbosch, South Africa 2014, 13.5% £14.20
Blackstone Chardonnay, Monterey County, USA 2012, 13.5% £17.50
San Giorgio Pinot Grigio, Delle Venezie, Italy, 2015, 12% £13.50

Rosé wines from around the world
Hardy’s The Riddle Shiraz Rosé, South-Eastern Australia 2014, 11.5% £13.50
Solandia Primitivo Rosato Puglia, Italy, 2009, 13% £14.50

Red wines from around the world
Sangiovese di Toscano, Trambusti, Italy, 2011, 13% £14.50
Mâcon Rouge, Louis Jadot, Burgundy, France 2011, 12.5% £16.30
Kleine Zalze Cabernet Sauvignon, Coastal Region, South Africa 2011/12, 14% £15.00
Luis Felipe Edwards Gran Reserva Cabernet Sauvignon, Colchagua Valley, Chile 2012, 14% £14.95
Château Moulin de Barrail, Bordeaux Superieur, France 2010, 12.5% £15.80
Red Knot Shiraz, McLaren Vale, Australia 2014, 13.8% £16.90
Hardy’s The Riddle Shiraz-Cabernet, South-Eastern Australia 2013, 13% £13.50
Côtes du Rhone, Les Abeilles Rouge, Jean-Luc Colombo 2012, France 14% £15.50
Don Jacoba Rioja Crianza Tinto, Bodegas Corral, Spain 2009, 13.5% £18.20
JJ Hahn Reginald Shiraz, Barossa Valley, Australia 2009, 14% £17.50
San Giorgio Montepulciano D’Abruzzo, Italy 2014, 13% £13.50

Dessert wine
Torres Moscatel Oro Floralis Catalunya (50cl) Spain, nv 15% £19.95

Wines and vintage are subject to availability.