Our award-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.

CHRISTMAS BANQUET/MENU

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. Prices include VAT.

Menu - £25.00 per person

Starters – please choose one of the following for your guests
- Curried butternut squash soup with crumbled onion bhaji and a fresh coriander salsa (v)
- Pear and stilton salad with balsamic dressing (v)
- Duck and chicken terrine with plum chutney

Mains – please choose one of the following for your guests
- Traditional roast breast of turkey with pigs in blankets, honey roasted vegetables and roast potatoes, sprouts, watercress, game chips served with gravy and cranberry sauce
- Roasted hake fillet with baby spinach, lemon and parsley risotto served with a caper and paprika dressing
- Cauliflower steaks with chestnut pesto and seasonal vegetables (v)

Desserts – please choose one of the following for your guests
- Dark chocolate tart with brandy soaked figs and orange ice cream
- Apple and prune crumble with toffee custard
- Traditional Christmas pudding with brandy sauce

Complement your menu

To complement your dinner you may wish to add an arrival drink, canapés 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.
## WINE MENU

### 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 2017, 11%**  
  £21.50
- **Chapel Down Bacchus 2017, 12%**  
  £21.50
- **Chapel Down Union Red 2016, 11.5%**  
  £23.00

### White wines from around the world
- **Fish Hoek Sauvignon Blanc 2017, South Africa 13%**  
  £14.00
- **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
- **Paco & Lola Lolo Tree Albarino, Rias Baixas, Spain 2015/16, 12.5%**  
  £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
- **Fish Hoek Merlot, 2017, South Africa 14.5%**  
  £14.00
- **Vinuva Montepulciano d’Abruzzo, Italy, 2016/17, 12.5%**  
  £14.50
- **Mâcon Rouge, Louis Jadot, Burgundy, France 2011, 12.5%**  
  £16.30
- **Malbrontes Malbec-Torrontes, Mendoza, Argentina 2017/18, 14%**  
  £15.00
- **Luis Felipe Edwards Gran Reserva Cabernet Sauvignon, Colchagua Valley, Chile 2012, 14%**  
  £14.95
- **Château Moulin de Barrail, Bordeaux Supérieur, 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

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Wines and vintage are subject to availability.