



# Let's toast to tradition

ENJOY A SPARKLING FESTIVE OCCASION WITH A CLASSIC THREE COURSE SEATED DINNER IN OUR STUNNING STATE ROOMS & ROOFTOP TERRACE

Why change tradition? Our classic Christmas package includes exclusive use of our stunning State Rooms and Rooftop Terrace from 6:30pm until late, along with a selection of mouth-watering dishes.

We've catered to those looking for a traditional Christmas celebration with our festive three course seated dinner menu, complete with traditional roast turkey, glazed parsnips and the nations favourite, Christmas pudding. Alternatively, choose from our chefs more creative dishes which combine refreshing ingredients, flavours and textures for a delectable dining experience.

On arrival, take advantage of festive themed cocktails, bubbles and seasonal treats whilst embracing the season of goodwill and festive theming.

Combined with an attractive unlimited drinks package for three hours, along with DJ, dance floor and festive entertainment, you'll have everything you need for a great party.



# Festive three course seated dinner menu

CHOOSE ONE OF EACH COURSE FOR ALL

## Starters

**Smoked pancetta chowder** | Mayan Gold potato, sweetcorn & jalapeno cornbread

**Sussex pork knuckle arancini** | Shallot marmalade, Brussels sprout salad, blood orange dressing

**Confit Norfolk chicken & duck leg terrine** | Toasted sour dough, plum & pear chutney, caramelized heritage carrot, pickled cauliflower

**Charred Scottish salmon** | Cauliflower, aubergine pickle, aged sherry vinegar & whipped avocado

**Roasted butternut squash** | Bark ham blue cheese mousse, micro leaf, pomegranate, clementine vinaigrette (v)

## Mains

**Roast Norfolk Bronze turkey** | Carrol's heritage potato fondant, glazed parsnips & carrots, sprouts, pigs in blankets, chestnut puree

**Baked Celtic sea cod** | Char-grilled baby gem lettuce, chive crushed Shetland potatoes, black mussel cream sauce

**Braised Suffolk pork belly** | Truffle mashed potato, sage and almond crumb, buttered broad beans, apple brandy jus

**Roast Forge farm lamb rump** | Parsley & rosemary crust, red cabbage puree, pressed Arran victory potato, kale, and juniper jus

**Traditional nut roast** | Carrol's heritage potato fondant, glazed parsnip & carrots, sprouts, chestnut puree (v)

## Desserts

**Burnt orange panna cotta** | Hazelnut shortbread, citrus caviar (v)

**Bakewell tart** | Red berry compote & Croxton manor yoghurt ice cream (v)

**Sticky toffee pudding** | Clotted cream ice cream, date puree & salted walnut crumb (v)

**Traditional Christmas pudding** | Brandy custard, red currant compote (v)

**Sour cherry and bourbon vanilla slice** | Cherry compote & gel (v)

## Coffee & petits fours

(v) denotes vegetarian dishes.



Indulge in  
a festive  
sparkling  
celebration

