





TIME TO PARTY

CHRISTMAS PARTY NIGHTS

Our Christmas calendar wouldn't be the same without our DJ led party nights.

Enjoy an arrival glass of Prosecco, festive canapes, followed by a festive two course meal and dancing until late!

Saturday 29 November 80s themed - £48 per person Friday 5, 12, 19 December - £58 per person Saturday 6 December - £65 per person

MENU

Arrive from 7pm for a glass of Prosecco & a selection of canapes

Smoked salmon & cream cheese blini Chicken liver parfait en croute, tomato marmalade Sundried tomato & parmesan pin wheel

Traditional roast turkey, chestnut stuffing, pig in blanket, herb roast potatoes, seasonal vegetables, pan gravy Baked fillet of salmon, caper & chive potato cake, samphire butter sauce, seasonal vegetables

Spiced pumpkin tartlet, herb roast potatoes, seasonal vegetables,roasted tomato & pepper sauce

Braised ox cheek, chive mash, bourguignon sauce, seasonal vegetables

Christmas pudding, brandy cream Baileys cheesecake, chocolate & honeycomb pieces, mocha sauce Warm apple, cinnamon & almond tart, Chantilly cream, cherry coulis

Stay from £75 per person

*T&Cs - £10 deposit per person (non-refundable) Full balance and pre-order due by 17th November.

SOMETHING FOR ALL...

SANTA SUNDAY LUNCH

SUN 7, 14, 21 DEC - 12-3PM

Join us for our superb traditional Sunday lunch with a special Christmassy twist. Includes a visit from Santa and a gift for each child.

Santa will visit between 1:30pm - 2:30pm. Later bookings available on request.

£52 per person, Children under 12 half price, under 5s free

BOOZY BRUNCH

SAT 13 DEC 11AM - 2PM

Live sax, Prosecco & time to catch up with friends! Enjoy the festive feels with a delicious brunch and a small glass or two of Prosecco.

£38 per person (including half a bottle of Prosecco)

DOWNTON BALL

SAT 22 NOV 7PM

Step into the elegance of a Downton Abbey inspired evening. Join us for an evening of refined glamour, featuring exquisite period-style cuisine and enchanting live entertainment.

£55 per person

BRUNCH WITH SANTA

SAT 20 DEC 10:30AM

Looking for an extra special treat for your children this Christmas? Join us for a hearty brunch and feel the magic of the season as you meet the big man himself.

£30 per adult, £15 per child

CHRISTMAS DAY LUNCHEON

Everything you would expect and more! Traditional 'Country House' Christmas Day with crackling log fires and a very special visitor! Luncheon served from 12.30pm and the table is yours for as long as you wish!

MENII

Spiced butternut squash & sweet potato soup,
served with parmesan scone
Beetroot & gin cured salmon gravlax, textures of cucumber,
rye bread croute
Game terrine wrapped in smoked streaky bacon, winter berry compote,
micro herb salad, mini multi grain tin loaf

micro herb salad, mini multi grain tin loaf Glazed goats cheese, fig & caramelized onion filo tart, sesame & mustard vinaigrette

Traditional roast turkey, cranberry & chestnut stuffing, pig in blanket, herb roast potatoes, honey roast parsnips, seasonal vegetables, pan gravy

Fillet of beef Wellington, Yorkshire pudding, baked Roscoff onion, herb roast potatoes, seasonal vegetables, red wine sauce
Shitake mushroom, spinach & mascarpone parcel, celeriac puree, fondant potato, seasonal vegetables, fine ratatouille sauce
Baked monkfish wrapped in Parma ham, fondant potato, charred baby leeks, samphire, mushroom & tarragon velouté

 ${ \ \ \, \text{Homemade Christmas pudding, brandy cream } \\ \text{or}$ Selection of homemade desserts from our dessert trolley

British cheese board, winter berry chutney, quince, celery, grapes, artisan crackers

£185: Under 12s half price & under 2s eat free Non-refundable deposit - £25 per person is required with final balance by 1 December with full pre order.





BOXING DAY LUNCH

The day to treat yourselves after a hectic Christmas Day!

Carrot & orange soup, coriander pesto, fresh baked bread Chicken liver & cognac parfait, fig & port chutney, toasted onion bread Smoked salmon & prawn tian, celeriac remoulade, rve bread croute Sautéed wild mushrooms on toasted brioche, aged parmesan,

Roast sirloin of beef, Yorkshire pudding, baked Roscoff onion,

Traditional roast turkey, cranberry & chestnut stuffing, pig in blanket, herb roast potatoes, seasonal vegetables, pan gravy Spiced pumpkin tartlet, herb roast potatoes, seasonal vegetables, roasted tomato & pepper sauce

Baked fillet of salmon, caper & chive potato cake, samphire, charred tender stem, butter sauce Roast pork, crackling, cranberry & chestnut stuffing, Bramley apple sauce, pan gravy

> Homemade Christmas pudding, brandy cream Selection of desserts from our dessert trolley

£85 per person, under 12s half price & under 5s eat free Non-refundable deposit - £25 per person is required. Full payment and pre-order by 1st December.



NEW YEAR'S EVE TASTER MENU

Celebrate from 7:00pm, with walk around jazz, sit down dinner at 8:00pm with disco until the early hours.

Taster Menu

Sesame & black bomber croquette, tomato & chilli jam

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Beetroot & gin cured salmon gravlax, textures of cucumber

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Braised pork belly & cheek, textures of carrot, ginger & coriander

Prosecco sorbet

Loin of venison, confit sweet potato, butternut squash puree, blackberry jus

Assiette of dessert

Apple crumble tart, apple shot, apple & calvados crème brulee Coffee & handmade truffles

Bradgate Suite - £195 per person

Stay over from £130 per person, including brunch

T&Cs- A £60 per person deposit is required to confirm dinner. The remaining balance is due by Monday 15 December 2025













