at The Cresset



#### Christmas 2023 – a time to celebrate

We're delighted to be hosting Christmas parties again this year and are looking forward to celebrating the festive season more than ever. If you're planning a night out for a small group of friends or family, or a party for hundreds of work colleagues, we can help.

Our elegant first floor function suites each have a private bar and dance floor, and offer a variety of options for your festive celebration, from an informal buffet and disco to a full sit-down dinner.

All our menus are freshly prepared in house, and we offer a level of service and flexibility second to none, with completely bespoke packages for private events.

Our Christmas menu options are below, although we would be happy to arrange a meeting with our events team to discuss a bespoke menu if you prefer. Please note for private events a room hire fee will apply. All prices include VAT.

To check availability or discuss your individual requirements, call the Events Team on 01733 842513.

Christmas is coming!

at The Cresset



### **Christmas Menu 2-Course**

Private party price £31.50 per person

Traditional Roast Turkey <sub>GFO</sub>
Roast turkey breast, sage & onion stuffing served with rosemary roast potatoes, roast parsnips & carrots, Brussels sprouts, chipolata wrapped in bacon and gravy

Slow Roasted Beef GFO

Featherblade of beef, slow roasted in a red wine jus, served with rosemary roast potatoes, roasted parsnips & carrots, Brussels sprouts and a homemade Yorkshire pudding

Mushroom & Stilton Wellington v
Tender mushrooms and wilted spinach with creamy Stilton encased in puff pastry

Roasted Butternut Squash ve, GF Half a roasted squash, stuffed with Mediterranean vegetables and basil, lightly spiced with a crispy crumb topping

\*

Cheese and Biscuits v, GFO
Three cheeses with a selection of biscuits, grapes and a red onion chutney

Traditional Christmas pudding veo served with brandy cream

Belgian Chocolate & Clementine Torte vg, GF Served with a blood orange sorbet

\*

Coffee & Mints

GF: Gluten Free • GFO: Gluten Free option available V: Vegetarian • Ve: Vegan • VeO: Vegan option available

at The Cresset



### Christmas Menu 3-Course

£37.50 per person

Homemade leek & potato soup, with a freshly baked roll ve, GFO

Brie & beetroot chutney tart with fresh rocket v, GF

Brussels pâté with toasted bread and a sweet chutney

Traditional Roast Turkey GFO

Roast turkey breast, sage & onion stuffing served with rosemary roast potatoes, roast parsnips & carrots, Brussels sprouts, chipolata wrapped in bacon and gravy

Slow Roasted Beef GFO

Featherblade of beef, slow roasted in a red wine jus, served with rosemary roast potatoes, roasted parsnips & parrots, Brussels sprouts and a homemade Yorkshire pudding

Mushroom & Stilton Wellington v Tender mushrooms and wilted spinach with creamy Stilton encased in puff pastry

Roasted Butternut Squash ve, GF Half a roasted squash, stuffed with Mediterranean vegetables and basil, lightly spiced with a crispy crumb topping

\*

Cheese and Biscuits v, GFO
Three cheeses with a selection of biscuits, grapes and a red onion chutney

Traditional Christmas pudding veo served with brandy cream

Belgian Chocolate & Clementine Torte vg, GF Served with a blood orange sorbet

Coffee & Mints

GF: Gluten Free • GFO: Gluten Free option available V: Vegetarian • Ve: Vegan • VeO: Vegan option available

at The Cresset



### **Christmas Buffet Menus 2023**

### Finger Buffet

Soft Rolls filled with:
Turkey & Cranberry
Ham & Tomato
Cheddar & Pickle
Prawn Marie Rose
Egg Mayo & Cress

Puff Pastry Sausage Rolls
Assorted Quiches
Ham & Cheese Crolines
Southern Fried Chicken Goujons
Spicy Potato Wedges
Fresh Crudités with Hummus, & Dips

### £17.50 per person

Add a mini cake selection for £3 per person

#### Fork Buffet

Sliced Roast Turkey with Stuffing
Home Cooked Honey Roast Ham
Leek & Mushroom Pie ve, GF
Hot & Herby New Potatoes
Mixed Green Salad
Tomato & Onion salad with fresh herbs
Spicy & Fruity Couscous
Chunky homemade coleslaw
Freshly baked bread rolls

#### £20 per person

Add assorted cheesecakes and gateaux for £4 per person