

CHRISTMAS 2021

at The Cresset



Christmas 2021 – 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 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 may apply. All prices include VAT.

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

Christmas is coming!

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Christmas Menu 2-Course

Private party price £25.95

Roast Turkey

Rosemary roasted potatoes, roasted parsnips and carrots with honey & thyme, Brussels sprouts, chipolata in bacon, sage & onion stuffing, homemade Yorkshire pudding, gravy.

Roast Topside of Beef

Rosemary roasted potatoes, roasted parsnips and carrots with honey & thyme, Brussels sprouts, homemade Yorkshire pudding, red wine & tarragon jus.

Roasted Salmon Fillet

Roasted thyme & red onion new potatoes, carrots, fine green beans and a white wine & cream sauce

Goat's Cheese, Spinach & Red Onion Bake

Rosemary roasted potatoes, roasted parsnips and carrots with honey & thyme, Brussels sprouts

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Traditional Christmas Pudding

With brandy sauce and fresh redcurrants

Chocolate Roulade

With raspberry coulis and Chantilly cream

Selection of British Cheese & Biscuits

Chutney, celery and grapes

Luxury Vanilla Ice Cream

With a brandy snap

*

Coffee & Mints

The Cresset, Rightwell, Bretton, Peterborough, PE3 8DX

Events: 01733 842513 / 842515 email: functions@cresset.co.uk www.cresset.co.uk

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Christmas Menu 3-Course

£32.95 per person

Winter vegetable soup, croutons and a freshly baked roll

Duck pâté, red onion chutney, toast

Garlic mushrooms in a cream & herb sauce on a toasted slice

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Roast Turkey

Rosemary roasted potatoes, roasted parsnips and carrots with honey & thyme, Brussels sprouts, chipolata in bacon, sage & onion stuffing, homemade Yorkshire pudding, gravy.

Roast Topside of Beef

Rosemary roasted potatoes, roasted parsnips and carrots with honey & thyme, Brussels sprouts, homemade Yorkshire pudding, red wine & tarragon jus.

Roasted Salmon Fillet

Roasted thyme & red onion new potatoes, carrots, fine green beans and a white wine & cream sauce

Goat's Cheese, Spinach & Red Onion Bake

Rosemary roasted potatoes, roasted parsnips and carrots with honey & thyme, Brussels sprouts

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Traditional Christmas Pudding With brandy sauce and fresh redcurrants

Chocolate Roulade with raspberry coulis and Chantilly cream

Selection of British Cheese & Biscuits with chutney, celery and grapes

Luxury Vanilla Ice Cream with a brandy snap

*

Coffee & Mints

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Christmas Buffet Menus 2021

Finger Buffet

Soft Rolls filled with:

Turkey & Cranberry

Ham & Tomato

Cheddar & Pickle

Prawn Marie Rose

Egg Mayo & Cress

Puff Pastry Sausage Rolls

Assorted Quiches

Mini Pie Selection

Southern Fried Chicken Goujons

Spicy Potato Wedges

Fresh Crudités with Hummus, Salsa, Tzatziki

£14.50 per person

Add a mini cake selection for £2 per person

Fork Buffet

Sliced Roast Turkey with Stuffing

Home Cooked Honey Roast Ham

Festive Tagine (vegan)

Hot & Herby New Potatoes

Mixed Green Salad

Tomato & Onion salad with fresh herbs

Spicy & Fruity Couscous

Chunky homemade coleslaw

Freshly baked bread rolls

£17.50 per person

Add assorted cheesecakes and gateaux for £4 per person

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Vegan Menu

Winter Vegetable Soup

*

Moroccan Nut Roast

Brown rice with almonds, butternut squash, peppers, apricot, cranberry and Moroccan spices.

Served with rosemary roasted potatoes, roasted parsnips and carrots with honey & thyme, Brussels sprouts and vegan gravy.

*

Chocolate & Blood Orange Tart

With prosecco & mandarin sorbet

Gluten Free Options

Roast Turkey is gluten free when served without sausage or stuffing

Roast Beef is suitable, gluten free Yorkshire puddings are available

Salmon dish is all gluten free

Both the vegetarian bake and the vegan nut roast are gluten free

Cheeseboard is available with gluten free biscuits

Roulade is gluten free

Ice cream with a GF wafer

Dietary requirements must be notified in advance to ensure availability.