



Jingle & Mingle

Christmas at The Cresset 2024

Jingle & Mingle

Christmas at The Cresset 2024

Experience the joy of the holiday season with The Cresset's **Jingle and Mingle** Christmas Parties! Add some sparkle to your celebrations with an unforgettable festive experience that promises to leave you feeling merry and bright. Ideal for smaller groups looking to enjoy a big party atmosphere, you can expect:

A little tippie: Enjoy a complimentary welcome drink to get you in the party mood

Dance the night away: Our talented DJ will keep the party going with a mix of classic and modern party hits and Christmas crackers that will have you on your feet all night long.

Capture memories: Strike a pose and capture special moments with our state-of-the-art photo mirror, perfect for creating lasting memories with friends and family.

Let it snow: Enjoy the magical ambiance of a winter wonderland with our enchanting snow machine, bringing the festive spirit to life with delightful flurries.

Delicious dining: Enjoy a traditional two-course festive meal with all the trimmings, or go for a more informal event with our special Christmas fork buffet.

New for 2024: Flexible Timing for Every Schedule

Late nights aren't for everyone – and who says parties have to be at night anyway? Our Jingle & Mingle events offer dining options to suit your schedule and preference. Enjoy a night of festive delights, or an afternoon and evening of merriment followed by an early night!

All of this is available for just £40 per person!

Reserve your spot today with a £10 deposit per person.

For availability and to discuss your specific needs, please contact our Events Team at **01733 842513** or **01733 842515** or email functions@cresset.co.uk
Don't miss out on the festive fun – book now!

Jingle & Mingle

Christmas at The Cresset 2024

Dinner menu

Evening: Friday 13th December 7pm-1am

Afternoon: Saturday 14th December 2pm-9pm

Evening: Friday 20th December 7pm-1am

Traditional Roast Turkey GFO

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

Slow Roasted Beef GFO

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

Mushroom & Stilton Wellington v

Tender mushrooms and wilted spinach with creamy Stilton encased in puff pastry, served with rosemary roast potatoes, roasted parsnips & carrots, Brussels sprouts and vegetarian gravy

Moroccan Nut Roast ve, GF

Moroccan spiced brown rice, sultanas, apricots & cranberries, with sweet butternut squash chutney & baked almonds. Served with rosemary roast potatoes, roasted parsnips & carrots, Brussels sprouts and vegan gravy

*

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.

Chocolate and Cherry Tart ve, GF

served with Vanilla ice cream veO

*

Coffee & Mints

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