CHRISTMAS JOINER PARTY NIGHTS IN THE SALVIN SUITE

Friday's & Saturday's in December: **£60.00** per person | Saturday in November & Thursday in December: **£55.00**

Christmas Joiner Party Nights in the Salvin Suite are a sparkling, spectacular celebration. The impressive 19th Century building oozes warmth as you enter via the candlelit stone steps. A reception drink awaits you in the stunning Great Hall with its open log fire and magnificent twinkling Christmas tree.

Our bar will be serving a full range of alcoholic and non-alcoholic drinks, so you can soak up the festive atmosphere with fellow guests. You will be led through to the Salvin Room or the Old Library to enjoy a 3-course choice dinner, prepared and served by our multi-award winning team. Rest assured that your evening will be delivered to perfection.

After dinner, you'll be able to dance the night away to party classics from our DJ in the Great Hall, or, relax in the bar to catch-up with your party guests.

WHAT'S INCLUDED

- A glass of fizz or bottle of beer (non-alcoholic option available) on arrival
- A showstopper 3-course choice dinner
- DJ and dancing until 12:45am

Dress code: Smart (dinner jackets and cocktail dresses welcome). Strictly no trainers or ripped jeans (smart jeans are permitted).

DATES

NOVEMBER
Saturday 28: **£55.00** per person

DECEMBER
Thursday 17: **£55.00** per person
Friday 4, 11 & 18: **£60.00** per person
Saturday 5, 12 & 19: **£60.00** per person

MENU

STARTER

Char Sui Pork GF, DF
Chinese cucumber salad, yuzu and soy dressing

Salmon Roulade GF, DF*
Asparagus and Japanese radish salad, chive oil

Cauliflower & Chickpea Bhaji V, VE, GF, DF
Lentil dhal, coconut and mint dressing

Wild Mushroom Arancini V, VE, GF*, DF
Tarragon creamed sauce

Broccoli Soup V, VE*, GF, DF*
Crumbled Dovedale blue

MAIN COURSE

Traditional Roast Turkey GF*, DF
Duck fat potatoes, roasted parsnips and carrots, Brussel sprouts, pig in blanket, butternut squash, cranberry and sage stuffing, rich gravy

Canon of Beef GF*, DF*
(Please note this dish is served pink for all guests) Pulled beef pie, beef dripping fondant potato, fine beans, tender stem broccoli, peppercorn sauce

Pan Seared Duck Breast GF, DF
Sweet potato mash, braised greens with pancetta, blackberry jus

Cod & Tarragon Fish Cake GF*, DF*
Butter pomme puree, minted peas, cherry tomatoes, light Dijon mustard, caper sauce

Caramelised Beetroot & Tofu Tart Tatin V, VE, GF*, DF
Boulangère potatoes, roasted carrots, turnips, rich onion gravy

DESSERT

Traditional Homemade Christmas Pudding V, VE*, GF*, DF*
Cognac Anglaise

Strawberry & Ginger Cheesecake V, VE*, GF*, DF*
Ginger syrup, strawberry compote, white chocolate shard

White Chocolate Glazed Profiteroles V
Freeze dried raspberries

Absolutely Chocolate V, VE*, GF*, DF*
Kirsh gel, marinated cherries, vanilla cream

Cheese Plate V, GF*
Selection of cheeses, celery, grapes, savoury biscuits, tomato & chilli chutney

Freshly Brewed Coffee *or* Tea *with* Chocolates V **and Mince Pies** V
(served from a point)

V: Vegetarian | VE: Vegan | VE*: Can be adapted for a Vegan diet | DF: Dairy Free | DF*: Can be adapted for a Dairy free diet | GF: Gluten Free | GF*: Can be adapted for a Gluten Free diet | *Guests ordering the adapted options must be stated on the menu preorder form
For allergens/intolerances and special dietary requirements, see point 11 in our Terms & Conditions