



Basic Christmas Party Package

£18.50 per person

To include:

- *Champagne Reception*
- *Exclusive use of the Waterloo Suite*
- *Christmas buffet menu using the menu below or equivalent*
 - *Fully stocked bar with account facilities*
 - *Table linen with various colour schemes available*
 - *Christmas decorations*
 - *Optional pre-order of wine*
 - *Available for up to 100 guests*

Additional services include DJ and entertainment management, table decorations, photographer sourcing, table plan production, name card production, invitation production, flowers, range of dinner menus, party menus and reception canapés plus many more general event management service.

Platters

Honey & apricot baked ham
 Turkey
 Cheese board
 Served with crusty bread rolls
 Prawn & melon

Savouries

Assorted quiche
 Warm new potatoes
 Herb sausages in smoked bacon
 Lamb samosas with mango chutney
 Assorted flavoured chicken drumsticks
 Peking duck pancakes & plum sauce
 Prawn crackers
 Garlic bread

contin.....



Basic Christmas Party Package *continued*

Salads

Coleslaw

Potato

Pasta

Tomato & red onions

Dessert

Christmas pudding served with brandy sauce



Sample Christmas Dinner Party

£25 per person

To include:

- *Champagne reception*
- *Three course Christmas menu with coffees & after dinner mints (using the sample menu below or equivalent)*
 - *Exclusive use of the Waterloo Suite*
 - *Fully stocked bar with account facilities*
- *Table linen with various colour schemes available*
 - *Christmas decorations*
 - *Optional pre-order of wine*
 - *Available for up to 100 guests*

Additional services include DJ and entertainment management, table decorations, photographer sourcing, table plan production, name card production, invitation production, flowers, range of dinner menus, party menus and reception canapés plus many more general event management services.

Starter

Parma ham, feta, rocket & melon Salad

-or-

Chicken Liver Parfait served with a spiced Chutney

-or-

Leek & Potato Soup

Served with continental bread rolls

Main Course

Roast Norfolk Turkey served with Chipolata, Sage & Chestnut Stuffing & Cranberry Sauce.

-or-

Roast sirloin of beef served with Yorkshire pudding & horseradish

-or-

Grilled seabass fillet served with crushed new potatoes in a garlic dill butter

-or-

Tomato, basil & goats cheese tart, pesto cream

Served with seasonal vegetables

contin.....



Dessert

Christmas Pudding served with Brandy Sauce

-or-

Stuffed Baked Apple Pudding with cream

-or-

Selection of Cheese & Biscuits

Followed by fresh filter coffee & and after dinner mints