







# EXCLUSIVE & PRIVATE PARTIES

FOR 40-120 GUESTS  
IN THE PAVILION PARTY VENUE





£35 per head (daytime)  
£45 per head (evening)  
£25 festive buffets available (off peak)

*We can also help arrange your own band, DJ, or other entertainment.*






## STARTERS

- Butternut squash and sweet potato soup with toasted ciabatta  
- Chicken liver and smoked bacon pâté, with cranberry and apple jam, and toast 
- Smoked salmon mousse with fresh bread, cucumber and dill 

## MAINS

- Roast turkey wrapped in bacon, with sage and onion stuffing, roast potatoes, pigs in blankets, sprouts, and greens 
- Beetroot and squash Wellington, mashed potatoes, roasted root vegetables, and red wine gravy 
- Roast cod with lemon and herb dressing, crushed dill potatoes, and green beans 
- Braised shin of beef, mashed potatoes, roasted root vegetables, and port sauce 

## PUDDINGS

- Christmas pudding with brandy sauce  
- Orange and passion fruit cheesecake with crisp meringues  
- Chocolate and orange tart with Chantilly cream 

## Extras for the table

Cheeseboard  
*(available after desserts at your request)*

Coffee and mince pie (+£4.50) 



*Only available if pre-ordered.  
Discretionary service charge of 8% added to all Pavillion bookings throughout December.*

Thanks for coming to us. If you have any allergies or dietary requirements, please let us know on your pre-order form.

 = Vegetarian    = Vegan    = Can be gluten free    = Gluten free    = Contains nuts