

Christmas

The
hideaway

FESTIVE EVENTS MENU

Starters

Sweet potato & thyme soup, crème fraîche, artisan bread roll VE*/GF*
Mackerel pate, pickled fennel, radish, cucumber, ciabatta croute
Cider & sage braised Staffordshire pork belly, parsnip & apple puree
Melting brie & rosemary parcel, Cumberland sauce, rocket

Mains

Roast Staffordshire Turkey, garlic & thyme roast potatoes, bacon wrapped chipolata, pork, cranberry & sage stuffing, roast turkey gravy GF*
Pan fried sea bass fillet, crushed dill new potatoes, tender stem broccoli, white wine and lilliput caper beurre blanc.
12 hour braised shin of beef, soft herb crumb, creamed potatoes, red wine gravy GF*
Nut roast stuffed butternut squash, garlic & thyme roast potatoes, port jus VE* GF*

All served with honey roast parsnips & carrots, braised red cabbage, sautéed sprouts

Desserts

Warm Christmas plum pudding, spiced fruits, brandy sauce VE GF*
Dark chocolate torte, crystalised dark chocolate, Cointreau and orange Ice cream, hazelnut praline VE* GF
Lemon tart, lemon zest Chantilly cream, raspberry coulis
Irish cream liqueur & white chocolate bread & butter pudding, vanilla custard

FESTIVE DINING PACKAGE

*Start the festive period in style by
enjoying a private dining experience
- perfect for a family get together or
to celebrate with your work colleagues*

Includes; Exclusive hire of
The Hideaway for up to 4 hours
Sparkling wine on arrival
Three course festive meal
Christmas room decorations
Seasonal background music

3 courses - £49.00
Based on a minimum of 30 guests

20
25