



Festive Dining Package

Enjoy the festive period in style with private dining in The Hideaway – perfect for a family get together, festive gathering with friends or to celebrate with colleagues

Exclusive hire of The Hideaway for up to 4 hours

Sparklin wine, bottle of Peroni or soft drink on arrival

Three course festive meal

Tea & filter coffee with chocolate mints

Christmas room decorations

Seasonal background music

£49.00 per person

Price based on a minimum of 30 guests

For smaller guest numbers, available dates and further information please contact our events team.

Festive Menu

Starters:

Smoked salmon, lemon & dill mousse, pickled fennel & cucumber salad, sourdough croutes GF*

Smooth duck liver & pork pate, redcurrant, crispy onion, toasted brioche GF*

Silky cauliflower and truffle veloute, fresh chives, artisan roll GF* VE* V

Cheddar & cranberry tartlet, pickled cranberry, dressed mixed leaf salad V

Mains:

Roast turkey, garlic & thyme roast potatoes, bacon wrapped chipolata, pork, cranberry & sage stuffing, roasted carrots & parsnips, sprouts and braised red cabbage, roast turkey gravy GF*

Slow-braised feather blade of beef, beef dripping, Yorkshire pudding, garlic & parsley creamed potatoes & rich Rioja jus

Butternut roast, baked butternut squash, lentil and mushroom nut roast, garlic & thyme Hasselback potatoes, roasted carrots & parsnips, sprouts and braised red cabbage, port jus VE* GF*

All served with roasted carrots & parsnips, sprouts & braised red cabbage

Desserts:

Warm sticky pudding, spiced fruits, brandy sauce GF*

Milk chocolate ganache, cherry compote, chocolate and almond soil, cherry liqueur syrup GF*

Poached festive spiced pineapple, vegan crème patisserie, caramel sauce, coconut ice-cream, toasted coconut crumb GF* VE*

Lemon meringue choux bun, confit lemon, Italian meringue, lemon curd & dill chantilly