

The *perfect* party night package

A great way to celebrate with festive food, drinks and music!
Packages include a DJ, Disco (Min 100 guests) and novelties.

Prices include VAT.

SET MENU

Choose 1 starter, 1 main and
1 dessert for the whole party.
£45.00 per person

CHOICE MENU

Pre-order from our full Christmas menu.
Table plan and name cards required.
£52.50 per person

DATES AVAILABLE

Thursdays, Fridays and Saturdays throughout December 2025

★ ADD A LITTLE EXTRA ★

PROSECCO ARRIVAL DRINKS
£5.00 per person

HALF A BOTTLE OF HOUSE WINE
£12 per person

As part of our ongoing commitment to offering sustainable food experiences, our sustainable locally sourced teas and fairtrade coffee post-dinner, will be available on request. Ask our team when booking.

EARLY BIRD SPECIAL OFFER

Complimentary sparkling wine
drinks reception when you
confirm your booking
by 30th September 2025

MAKE IT **A** CARBON FRIENDLY
CHRISTMAS FOR 2025



THREE COURSE SAMPLE DINNER MENU

STARTERS

Spiced parsnip and apple soup
Thyme and garlic croutons (VE)(DF)(GFA)
(181kcal/100g) **co₂ A**

Poached salmon and crayfish salad
Severn & Wye salmon
Bloody Mary crème fraîche (GFI)
(111kcal/100g) **co₂ E**

Honey roasted figs
Whipped goat's cheese, tart fin,
beetroot gel and micro watercress (V)
(263kcal/100g) **co₂ B**

Pancetta, brie and cranberry croquette
Cauliflower purée (GFI)
(118kcal/100g) **co₂ A**

MAIN COURSES

Roasted Midland's turkey
Cranberry and orange seasoning,
pigs in blankets and sage gravy (DF)(GFA)
Served with roasted seasonal vegetables
and garlic thyme roast potatoes
(209kcal/100g) **co₂ A**

Steamed hake pave
Roasted radicchio, salsify, beetroot textures,
crab and caper rosti (DF)(GFI)
(102kcal/100g) **co₂ D**

Slow roasted pork belly
Leicestershire pork
Potato cake, crushed pancetta,
roasted onions and cider jus (DF)(GFI)
(163kcal/100g) **co₂ C**

Charred hispi cabbage
Saffron chickpea hummus, peperonata sauce,
chilli oil and crispy chickpeas
(163kcal/100g) **co₂ A**

DESSERTS

Dark chocolate delice
Ethically sourced chocolate
Boozy cherries, black forest sponge and Kirsch gel (V)
(319kcal/100g) **co₂ E**

Steamed Christmas pudding
Quince jam and white rum vanilla sauce (VE)(DF)
(253kcal/100g) **co₂ A**

Egg nogg cheesecake
Fig gel and ginger nut ice cream (V)
(341kcal/100g) **co₂ B**

Duo of Caron Lodge cheeses
Grapes, apple, homemade apricot
and rosemary chutney (V)(GFA)
(341kcal/100g) **co₂ B**

Consider Your Carbon Impact this Christmas with our cloud ratings for each dish.
The good news is your festive favourites like Turkey and Christmas Pud' have the lowest impact!

A - VERY LOW	B - LOW	C - MEDIUM	D - HIGH	E - VERY HIGH
0-1.75 Kg CO2e	1.75-3 Kg CO2e	3-4.25 Kg CO2e	4.25-5.5 Kg CO2e	5.5+ Kg CO2e
(V) Vegetarian	(VE) Vegan	(GFI) Made using gluten free ingredients	(DF) Dairy Free	(DFA) Dairy Free Available
				(GFA) Gluten Free Available