

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.

£44.99 per person

CHOICE MENU

Pre-order from our full Christmas menu.

Table plan and name cards required.

£49.99 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 April 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 fraiche (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 CO ₂ e	1.75-3 Kg CO ₂ e	3-4.25 Kg CO ₂ e	4.25-5.5 Kg CO ₂ e	5.5+ Kg CO ₂ e
(V) Vegetarian	(VE) Vegan	(GFI) Made using gluten free ingredients	(DF) Dairy Free	(DFA) Dairy Free Available
				(GFA) Gluten Free Available