

Mistletoe

Roast butternut squash + thyme soup (v)

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Chicken with chestnut + apricot stuffing, sprout + bacon
potato cake + caramelised onion jus

Parsnip, haricot bean + sage cakes with garlic greens
+ caper dressing (v)

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Christmas pudding with caramel sauce + brandy custard

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Coffee or tea with mince pies

The Mistletoe package includes:

Exclusive room hire

3 course set menu

Coffee or tea with mince pies

Private cash or account bar

Luxury Christmas crackers

Festive table decorations

Cloakroom facilities

DJ with 1 hour of ceilidh calling

Dedicated event manager

£36.50 + VAT per person

The Mistletoe package is available Sunday-Wednesday evenings
+ any lunchtime

Lunch: Arrival 12pm - departure 4.30pm

Dinner: Arrival 7pm - carriages at midnight

Minimum number of guests for this package:

Cafe Hub - 50 Main Hall - 100



Holly

Smoked fish pate, grapefruit salad + oatcakes
Ham hock + cherry tomato terrine with
honey mustard dressing
Roast butternut squash + thyme soup (v)

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Chicken with chestnut + apricot stuffing, sprout + bacon
potato cake + caramelised onion jus
Seabream fillets with saffron risotto + red pepper coulis
Parsnip, haricot bean + sage cakes with garlic greens
+ caper dressing (v)

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Christmas pudding with caramel sauce + brandy custard
Lemon posset with rosemary shortbread
Rich chocolate cake with mango sorbet

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Coffee or tea with mince pies

The Holly package includes:

- Exclusive room hire
- A glass of sparkling wine on arrival
- 3 course choice menu
- Coffee or tea with mince pies
- Private cash or account bar
- Luxury Christmas crackers
- Individual place cards + a table plan
- Festive table decorations
- Cloakroom facilities
- DJ with 1 hour of ceilidh calling
- Dedicated event manager

£46.50 + VAT per person

Lunch: Arrival 12pm - departure 4.30pm
Dinner: Arrival 7pm - carriages at midnight

Minimum number of guests for this package:
Cafe Hub - 50 Main Hall - 100



Ivy

Sweet pickled mackerel with new potato + horseradish salad
Ham hock + cherry tomato terrine with
honey mustard dressing
Ricotta + plum tomato cheesecake (v)

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Wild mushroom velouté (v)

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Parsley crusted rump of lamb with fondant potato, sweet
carrot purée + red wine jus
Seabream fillets with saffron + tiger prawn risotto
+ red pepper coulis
Parsnip, haricot bean + sage cakes with garlic greens
+ caper dressing (v)

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Christmas pudding with caramel sauce + brandy custard
Wild strawberry parfait with red berry syrup
Rich chocolate cake with mango sorbet
Selection of cheeses with apple chutney + oatcakes

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Coffee or tea with mince pies

The Ivy package includes:

Exclusive room hire

A glass of sparkling wine + canapes on arrival

4 course choice menu

Coffee or tea with mince pies

Private cash or account bar

Luxury Christmas crackers

Individual place cards + a table plan

Festive table decorations

Cloakroom facilities

DJ with 1 hour of ceilidh calling

Dedicated event manager

£56.50 + VAT per person

Lunch: Arrival 12pm - departure 4.30pm

Dinner: Arrival 7pm - carriages at midnight

Minimum number of guests for this package:

Cafe Hub - 50 Main Hall - 100

