



CHRISTMAS 2020

The Ven-Yew Suite (Max 40 people)

Welcome drink of Kir-Royale, bottled beer or a soft option

CANAPES SERVED BY OUR STAFF

Mini beef burger

Sweet potato fries in shot glass (GF, V, vegan)

Mini pizzas topped with Parma ham (can be adapted for GF)

Breaded brie chunks with cranberry & orange dip (V)

MAINS

Turkey escalope with a cranberry and sausage meat stuffing, served with roasted chateau potatoes, a vegetable parcel, thyme roasted Brussel sprouts and a turkey jus (can be adapted for GF)

Fillet of beef served on dauphinoise potatoes with a vegetable parcel, thyme roasted Brussel sprouts and a red wine jus (GF)

Roasted fillet of haddock topped with a creamy mussel and prawn sauce served with roasted chateau potatoes and a vegetable parcel (GF)

Traditional vegetable moussaka served with a Greek salad and tzatziki dip (GF, V and can be adapted for Vegan)

DESSERTS

Traditional Christmas pudding with brandy sauce (vegan version available)

Chocolate and orange roulade served with mango coulis and fresh berries

Raspberry pavlova (GF)

Cheese platter with grapes and celery (vegan & GF versions available)

Includes Tea and Coffee from a side table

£37.50 inclusive of VAT

Includes roulette table, Christmas décor and resident DJ



CHRISTMAS 2020

The Willow Suite

Welcome drink of Kir-Royale, bottled beer or a soft option

CANAPES SERVED BY OUR STAFF

Mini beef burger

Sweet potato fries in shot glass (GF, V, vegan)

Mini pizzas topped with Parma ham (can be adapted for GF)

Breaded brie chunks with cranberry & orange dip (V)

MAINS

Turkey escalope with a cranberry and sausage meat stuffing, served with roasted chateau potatoes, a vegetable parcel, thyme roasted Brussel sprouts and a turkey jus (can be adapted for GF)

Fillet of beef served on dauphinoise potatoes with a vegetable parcel, thyme roasted Brussel sprouts and a red wine jus (GF)

Roasted fillet of haddock topped with a creamy mussel and prawn sauce served with roasted chateau potatoes and a vegetable parcel (GF)

Traditional vegetable moussaka served with a Greek salad and tzatziki dip (GF, V and can be adapted for Vegan)

DESSERTS

Traditional Christmas pudding with brandy sauce (vegan version available)

Chocolate and orange roulade served with mango coulis and fresh berries

Raspberry pavlova (GF)

Cheese platter with grapes and celery (vegan & GF versions available)

Includes Tea and Coffee from a side table

£45.00 inclusive of VAT

Includes Casino Noel Theme décor with roulette tables and resident DJ



CHRISTMAS FORK BUFFET 2020

The Ven-Yew Suite (Max 40 people)

Welcome drink on arrival of Kir-Royale, bottled beer or a soft option

Buffet Table

(served by Box Tree staff)

Chicken fillet stuffed with leeks, served with a creamy white wine and red onion sauce

Salmon fillet served with a lemon and lime butter with a selection of vegetables and potatoes (GF)

Roasted vegetable moussaka

Homemade coleslaw

Rocket, cos lettuce, cherry tomato and cucumber salad (GF, LF, DF)

Selection of breads (GF available)

Honeycomb and white chocolate cheesecake with mango coulis

Gluten Free / Dairy Free / Vegan options available on request

To include, Casino table, Resident DJ and Christmas décor

£35.00pp inclusive of VAT



CHRISTMAS FINGER BUFFET 2020

The Ven-Yew Suite (Max 40 people)

Welcome drink on arrival of Kir-Royale, bottled beer or a soft option

Buffet Table

(served by Box Tree staff)

Turkey and bacon club sandwich

Mini prawn cocktails

Chicken and roasted vegetable skewers

Applewood cheese, roasted tomato and red onion pastry wraps

Red pepper, mozzarella and leek tarts

Steak and chips served in a bowl

Continental cheese board and biscuits

Gluten Free / Dairy Free /Vegan options available on request

To include, Casino table, Resident DJ and Christmas décor

£32.00pp inclusive of VAT