



Christmas Package
Available from 1st November
£78.00 per person

Room hire and staffing
Glass of Prosecco on Arrival
3 Course Meal Chosen from the Below Menu
(please choose the same starter, main and dessert for everyone)
½ bottle of Club Wine
Coffee and Mince Pies
Festive Crackers

STARTERS

Wild Hart Estate game terrine, plum chutney, toasted sourdough
Chicken liver pate, pear and apple chutney, toasted brioche
Classic smoked salmon, shallots and capers
Celeriac soup, shaved chestnut (V)

MAINS

Slow cooked haunch of Wild Hart Estate venison, braised red cabbage, swede, potato hash, jus
Roast Norfolk turkey, pigs in blanket, brandy and prune stuffing, roast potatoes, seasonal vegetables
Roasted fillet of cod, beetroot salad, heritage potato, Gribiche sauce
Roasted Crown Prince Pumpkin, charred leeks, goats curd, lentils, watercress (V)

DESSERTS

Christmas pudding, brandy sauce
Christmas chocolate log
Ecclefechan tart, Drambuie ice cream
Mulled wine trifle, langue du chat

Supplements can be added to your package:
Selection of Cheeses Served with Home Made Chutneys and Biscuits £8.00 per person
A glass of Army and Navy Club Port £4.00 per glass
Upgrade your Arrival drink to Champagne for an extra £3.00 per person

Prices are inclusive of VAT

Dishes may contain, directly or indirectly, nuts or nut products.
Meals are silver served as standard; parties of under 30 can have plated service if requested 3 working days in advance.
A committee suggested gratuity at 12.5% will be added to your final bill