

Festive Party Nights

Celebrate Christmas and party into the night with your friends, family or colleagues in our Stables Bar & Grill Restaurant. Take a seat for your delicious three course dinner, then dance the night away with our fabulous DJ.

STARTERS

Chicken and brandy pâté, caramelised onion chutney, olive oil and sea salt toasts
Leek, potato and watercress soup (VG) (GF)
Melon stack with mango, passionfruit, pomegranate and mint relish (VG) (GF) (DF)

MAINS

Roast crown of turkey breast, sage and onion stuffing, bacon wrapped chipolatas, sea salt and thyme roasties, roast root vegetables, buttered sprouts and pan gravy
Baked cod loin, herb crust, gratin potatoes, roast carrots, green beans and tarragon butter sauce (GF)
Portobello mushroom, sweet potato and stout tart, sea salt and thyme roasties, roast root vegetables, sprouts (VG) (GF)

DESSERTS

Traditional Christmas pudding and brandy sauce (V)
Chocolate and orange tart with a fruit coulis
French lemon tart and mulled wine berry compote (GF)

DATES

Friday 22nd and 29th November
6th, 13th and 20th December
Saturday 23rd and 30th November
7th, 14th and 21st December

TIMINGS

Bar opens from 7pm
Dinner to be served at 8pm
Carriages 1am
Dress code: Dress to impress

PRICES

Friday 22nd and Saturday 23rd November
£29 per person
Friday 29th November, Friday 20th and Saturday 21st December
£30 per person
Saturday 30th November
£35 per person
Friday 6th and 13th December
Saturday 7th and 14th December
£40 per person
Room location may change due to numbers

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free

