

Christmas Party Time

2019

at

SAXONVILLE HOTEL



CHRISTMAS PARTY NIGHT £28

PRAWN COCKTAIL

Traditional prawn cocktail served with brown bread and butter.

GOATS CHEESE & CHUTNEY TARTLET

A crisp shortcrust pastry case filled with goats cheese and caramelised onions served with Christmas chutney.

MELON & PORT JELLY PEARLS

Fanned Galia melon served with port jelly pearls and an orange syrup.

PORK TERRINE SERVED WITH A CHILLI JAM

A coarse terrine of pork, chicken and green peppercorns accompanied by a homemade chilli jam.

HOMEMADE COURGETTE & LENTIL SOUP

Served with freshly baked bread.

TRADITIONAL ROAST TURKEY*

Served with chestnut stuffing and spicy cranberry sauce

ROAST LAMB WITH ROSEMARY & GARLIC

Leg of Lamb infused with rosemary and garlic served with a red wine gravy.

BEEF & HORSERADISH CASSEROLE

A slow cooked beef casserole finished with horseradish, Dijon mustard and cream.

FILLET OF COD WITH A PERI PERI SAUCE

Oven baked cod served with a hot and spicy peri peri sauce.

SWEET POTATO & CHICKPEA CURRY

A mild curry of sweet potato, chickpeas, red lentils and spinach served with long grain rice

All served with potatoes & seasonal vegetables

HOME MADE CHRISTMAS PUDDING WITH RUM SAUCE*

KEY LIME PIE

VANILLA PANNA COTTA WITH BLUEBERRY COMPOTE

CHOCOLATE BROWNIE SUNDAE

CHEESE AND BISCUITS * contains nuts

COFFEE & SWEETMEATS, HOME-MADE MINCE PIES

FINISH: 12 MIDNIGHT

Friday 13th & 20th December

Saturday 7th & 14th December

(Other dates may be available. Please ask)

NB: A minimum of 30 people in total for any one Party is required to enable us to provide a Disco - We will inform you if there are less than 30 booked 14 days before the date

PRE-CHRISTMAS LUNCH £17

RAINBOW OF FRUIT WITH SORBET

Pineapple, Melon, Pink Grapefruit and Kiwi served with refreshing Mango Sorbet.

HOMEMADE CARROT AND CORIANDER SOUP

Served with freshly baked bread

TRADITIONAL ROAST TURKEY*

Served with chestnut stuffing and spicy cranberry sauce

WINTER VEGETABLE CRUMBLE*

Leeks, carrots, celeriac and sweet potato in a creamy mustard sauce topped with an almond and parmesan crumble.

All served with potatoes & seasonal vegetables

HOME MADE CHRISTMAS PUDDING *

WITH RUM SAUCE OR

PROFITEROLES FILLED WITH BAILEYS CREAM

AND SERVED WITH CHOCOLATE SAUCE OR

LEMON CURD MERINGUE ROULADE

Coffee or Tea and Home-made Mince Pies

Monday 23 December

Wednesday 11 & 18 December

Thursday 12 & 17 December

Friday 20 December

Other dates may be available. Please ask.

To book a Party Night or Pre Christmas lunch we require a **non-refundable** deposit of £5.00 per person.

This is required within 14 days of requesting your date, along with written confirmation of your party

The remaining balance will be required 14 days before your party night, along with menu choices for the Party Nights

If you have any dietary requirements or allergies please inform us before you make your menu choices

Contact Nicola
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Follow us on Twitter
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