

Christmas Party Nights

Here at Aldwickbury Park, we throw open our doors to welcome groups of all sizes, whether it's an exclusive celebration for up to 200 guests or a shared party night with other festive party goers.

INCLUDES:

- Prosecco on arrival
- Delicious three-course meal
- Glass of house wine per person
- DJ & disco until 12.00am
- Festive novelties & decorations

We offer the ultimate combination of spectacular themes, fantastic entertainment, exquisite food and exceptional service.

FRIDAYS & SATURDAYS IN DECEMBER
£59.50 PER PERSON

THURSDAY 18TH DECEMBER
£52.50 PER PERSON

You don't have to be a table of 8 for a party night, we wouldn't want you to miss out! So, if you're happy to share a table, let us know!

**Terms & conditions apply. Minimum numbers & select dates apply.*



*Exclusive Party Nights Available**

STARTER:

Curried Parsnip Soup Topped with Drizzled Garam Masala Oil and Parsnip Crisps (V, VE, DF, GF)

Ardennes Pâté with Redcurrant Sauce, Balsamic Glaze and Ciabatta Crostini (GFA)

Smoked Salmon Mousse Served with Buttered Sourdough and a Lemon & Herb Emulsion (GFA)

Pear Chutney and Stilton Tart Topped with Pomegranate Molasses (V, GFA)

MAIN:

Traditional Roast Turkey Served with Pigs in Blankets, Cranberry and Sage Pork Stuffing, Roasted Potatoes, Carrots and Parsnips, Classic Brussels Sprouts and Red Wine Gravy (DFA, GFA)

Baked Salmon Fillet, Dauphinoise Potatoes, Seasonal Vegetables and a Sweet Red Pepper Sauce (GF)

Roast Chicken Supreme, Roasted Potatoes, Seasonal Vegetables and a Peppercorn Café au Lait Sauce (GF, Halal)
Pan Fried Mushroom en Croûte Topped with Vegan Cream and Tarragon Sauce, Finished with Rocket and Herb Oil (V, VE, DF, GF)

Roast Quorn Joint Served with Sage and Onion Stuffing, Roasted Potatoes, Carrots and Parsnips, Classic Brussels Sprouts and Red Wine Gravy (V, GFA)

DESSERT:

Traditional Plum Pudding Served with Brandy Sauce and Red Winter Berry Coulis (V, N)

Citrus Tart Served with a Lemon and Elderflower Curd and a Cranberry & Honey Marmalade (V)

Chocolate and Toffee Tart, Chocolate Sauce and Mulled Berry Compote (VE, V, GF, DF)

'Candy Cane' Biscuit and Dried Fruit Mint Chocolate Tiffin with Kirch Black Cherries (V)

V – Vegetarian, VE – Vegan, VEA – Vegan Available
GF – Gluten Free, GFA – Gluten Free Available,
DFA – Dairy Free Available

