

Festive Party Night!

Exclusive December weekend dates available for over 50 guests, arrival at 7pm, 3 course or buffet menu served at 7:30pm followed by our DJ until 1am.

Not enough guests?

Why not book in to one of our festive party Fridays (15th 16th 22nd) for our 3-course menu. Pre-orders and dietary requirements in advance.

3 Course Menu £44.95pp

Starters

Chefs homemade minestrone soup. (v)

Deep fried baby Camembert with Waldorf salad & baby leaves. (v)

Smoked salmon & Atlantic prawn cocktail with Marie rose sauce.

Chicken liver & brandy parfait, cranberry compote, dressed leaves with melba toast.

Main course

Roast topside of locally reared beef/Roast turkey crown/Nut roast with red onion & herb jus (v)

Served with rich stock gravy, bacon wrapped chipolatas, sage & onion stuffing, Yorkshire puddings and a selection of potatoes and seasonal vegetables.

Desserts

Rich Christmas pudding with brandy cream sauce (v)

Tarte au citron with champagne sorbet (v)

Hot chocolate fudge cake with vanilla pod ice cream (v)

Buffet Menu £19.95pp

Turkey & cranberry soft white rolls.

Wensleydale & red onion chutney soft wholemeal roles.

Pigs in blankets.

Sage & onion stuffing balls.

Pork pies.

Baby roasties.

Winter root vegetable crisps.

Warm mince pies.

Call us on 01274 530 338 or email oldbarnesholt@gmail.com to book!