

The Package

£42.00 per person

Includes:

Reception drink on arrival

3 course meal

Tea, coffee & mince pies

Festive novelties

Christmas crackers

Name cards & napkins

Resident DJ

Timings

18:30 Arrival & reception drink

19:00 Dinner served

23:30 Bar closes & music finish

23:45 Taxis

Welcome Drink

A glass of Prosecco

Starters

Smoked mackerel mousse with melba toast and beetroot chutney (GF)

or

Potted chicken liver partfait with real ale chutney and granary toast

or

Rocket spinach and parmesan salad with crispy croutons, pesto, olive oil and pine nuts (GF)(V)

Main Course

Roast loin of local pork served classically with sage and onion stuffing, mini fondant potatoes, caramelised apples, honey roast root vegetables and gravy

or

Roast turkey parcels filled with our own stuffing and wrapped in pancetta. Served with pigs in blankets, mini fondant potatoes and honey roasted vegetables with gravy (GF)

or

Leek & Old Winchester cheddar crumble topped with herb crust and served with lyonnaise potatoes (V)

Dessert

Gingerbread cheesecake

or

Black Forest roulade

or

Caramel apple pie (GF)

To Finish

Tea/coffee served with warm mince pies



(V) suitable for vegetarian guests (GF) suitable for gluten free guests
Vegan menu available on request (pre-book only)

Contact the events team on 02392 505600
or email explosion.events@nmrn.org.uk for more information