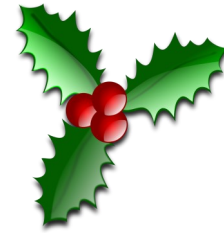


Christmas Party Time

2018

at

SAXONVILLE HOTEL



CHRISTMAS PARTY NIGHT £28

PRE CHRISTMAS LUNCH £16.50

PRAWN COCKTAIL

Traditional prawn cocktail served with brown bread and butter.

RAINBOW OF FRUIT

Slices of fresh pineapple, melon, pink grapefruit and kiwi served with a pot of refreshing mango sorbet

LOADED POTATO SKINS

Crispy potato skins filled with cheesy potato, spring onions and bacon and served with barbeque sauce

CHICKEN TIKKA SALAD

Chicken fillet strips marinated in Indian spices and served with crispy assorted salad leaves and mango mayonnaise

CREAM OF MUSHROOM SOUP

Served with stilton croutons and freshly baked bread

TRADITIONAL ROAST TURKEY*

Served with chestnut stuffing and spicy cranberry sauce

SPICED ROAST BEEF WITH A RED WINE GRAVY

Sirloin of beef smothered with spices and mustard, roasted in the oven, served with a gravy enriched with red wine and redcurrant jelly

SPANISH PORK AND CHORIZO CASSEROLE

Loin of pork with chorizo and butterbeans, braised in the oven in a Spanish tomato sauce

HADDOCK IN A LEEK AND PRAWN SAUCE

Fillet of haddock lightly poached and served in a creamy leek and prawn sauce

BEETROOT AND SQUASH WELLINGTON*

Roasted beetroot, butternut squash and red onion layered with a kale and chestnut pesto and wrapped in a golden puff pastry

All served with potatoes & seasonal vegetables

HOME MADE CHRISTMAS PUDDING WITH RUM SAUCE*

STICKY TOFFEE PUDDING SERVED WITH VANILLA ICECREAM

LEMON MERINGUE PIE

DUO OF CHOCOLATE MOUSSE

CHEESE AND BISCUITS

* contains nuts

COFFEE & SWEETMEATS, HOME-MADE MINCE PIES

FINISH: 12 MIDNIGHT

Thursday 20th December

Friday 7th, 14th, 21st December

Saturday 8th, 15th, 22nd 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

Dancing to Tru Blu Disco

SALMON AND PRAWN TERRINE

A creamy mousse of salmon & prawns, layered with spinach & set in a terrine mould.

HOMEMADE TOMATO AND VEGETABLE SOUP

Served with crusty bread

TRADITIONAL ROAST TURKEY*

Served with chestnut stuffing and spicy cranberry sauce

ROAST ROOT VEGETABLE COBBLER

A combination of parsnips, swede, carrots and leeks in a tomato sauce topped with tasty herb scones

All served with potatoes & seasonal vegetables

HOME MADE CHRISTMAS PUDDING *

WITH RUM SAUCE OR

RASPBERRY ALMOND MERINGUE *OR

LEMON CURD CHEESECAKE

Coffee or Tea and Home-made Mince Pies

Monday

10th December

Tuesday

18th December

Wednesday

12th, 19th December

Thursday

20th December

Friday

21st 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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