

PRIVATE CHRISTMAS LUNCH AT

Wethele Manor

Private Hire Christmas Lunch Menu 2024

Three Course Lunch for Groups of 20 - 25

Please choose 3 starters / mains and desserts to offer to your group to choose from

All choices must be pre ordered.

Starters

Roasted sweet potato, ginger and apple soup with artisan breads
(vegan)

Short rib beef and onion soup with Gruyere Toast
Crayfish and Smoked Salmon with lemon zest, crème fraiche and dill

Parma ham, Mozzarella and Vine Tomato with basil pesto
Chicken and Whiskey Pate with red onion chutney and granary toast

Main

Traditional Roasted Turkey, stuffing, chipolatas and crispy bacon
with all of the Trimmings

Beef Bourguignon with Baby Sweet Shallots
served with Dauphinois Potatoes

Baked Mushroom and Thyme Wellington (v)
Slow cooked shallots, garlic and mushrooms, baked in crispy
pastry

Desserts

Christmas Pudding and Brandy Sauce

Christmas Chocolate Roulade

Wreath Pavlova with Red Berries

Lemon Posset served with red berries and Shortbread biscuit

British Cheeses and Biscuits (add a cheese course for £6.50 + vat
pp)

Served on large boards to pass around the table

Tea and Coffee Buffet Table

Fudge and Chocolates

plus Christmas Crackers

£45.00 incl. vat per person based on 20 + guests