



## CHRISTMAS MENUS & PACKAGES 2026

26th November – 22nd December

We understand that organising a Christmas celebration can sometimes be an arduous task, so our dedicated team is here to help you make it happen. We know what it takes to create a great event: delightful menus, provide the right atmosphere, transparent pricing, a simplified booking process, and support with final planning. Our packages include:

- Private reception area for arrival drink
- Glass of Prosecco on arrival per person
- Three course dinner or buffet menu (see below)
- Half a bottle of house wine per person
- Tea/coffee and mince pies
- Christmas décor and novelties

### DRINKS PACKAGES & ENTERTAINMENT

Our drinks package options cover everything from bubbles to beer buckets, cocktail jugs, wine, soft drinks and personalised drinks vouchers, to help with planning and budgeting.

We can also help with booking floor-filling DJ's and photo booths to capture everlasting memories from the evening.

### FORK BUFFET\*

Package from £82.00 pp inc VAT (minimum 50)

#### SOUP

Cream of mushroom and celeriac soup with truffle garlic and rosemary focaccia croutons (V) VG available on request

#### HOT

Roast Norfolk turkey and glazed ham, sage, apricot and pork stuffing, pigs in blankets (GF & halal on request)

Scottish salmon, shallot cream sauce, samphire and capers (GF)

Roasted pepper pasta Provençale (V)

#### SIDES

Roast potatoes and a selection of seasonal root vegetables and Brussels sprouts (VG, GF)

#### SALADS

Waldorf salad: apple, walnut, pomegranate, and blue cheese dressing (V)

Beetroot, kale and roasted carrots (VG, GF)

Quinoa super salad, roasted squash, pumpkin seeds and berries (VG, GF)

Tomatoes, feta, peppers and olives (V)

#### PUDDINGS

Steamed Christmas pudding and custard (VG available on request)

Hazelnut and caramel chocolate ganache tart, mulled wine berries spiced compôte (V)

Sliced fresh fruits (VG, GF)

Mince pies & tea/coffee (V)

Terms and conditions: Meeting spaces and packages are subject to minimum and maximum numbers • Bookings are only confirmed upon receipt of a signed contract and deposit within seven days of provisional hold • Organisers must notify us about any special dietary requirements 14 days prior to the event • Please refer to full terms and conditions in the contract.

### THREE COURSES \*

Package from £82.00 pp inc VAT (minimum 30)

#### STARTERS

Cream of mushroom and celeriac soup with truffle garlic and rosemary focaccia croutons (V) VG available on request

Sherry roasted beetroot salad, quinoa, spinach, pomegranate and spiced cashew nuts, balsamic dressing (VG, GF)

Whisky cured smoked salmon, pickled cucumbers, crème fraiche, lemon, keta caviar and rye bread

Chicken liver parfait, toasted brioche, watercress salad and fig relish

#### MAINS

Roast Norfolk turkey and glazed ham, sage, apricot and pork stuffing, turkey gravy, pigs in blankets and cranberry sauce (GF & halal on request)

Vegetable, cranberry and apricot nut roast, sautéed winter vegetables, pumpkin puree and caramelised onion jus (V, GF)

Baked Scottish salmon, shellfish sauce, braised fennel and Provençale vegetable confit (GF)

Slow cooked duck confit, red cabbage, parsnip puree, cranberry and chestnut duck jus (GF)

Roast potatoes and a selection of seasonal root vegetables and Brussels sprouts for the table (VG, GF)

#### PUDDINGS

Pineapple and passion fruit carpaccio, mango sorbet (VG, GF)

Hazelnut and caramel chocolate ganache tart, mulled wine berries spiced compôte (V)

Steamed Christmas pudding and custard (VG/GF available on request)

Madagascan vanilla crème brûlée served with a lemon and poppyseed shortbread biscuit (V)

Mince pies & tea/coffee (V)

### ADELINE

Three course menu £49.95 (minimum 10)

Celebrate in the vibrant atmosphere of Adeline over lunch or dinner. If traditional turkey, Christmas pud and a touch of tinsel are your thing, or not, all the dishes on our seasonally inspired menu are sure to wow the crowd. Please ask us for a copy of the menu.

### AFTERNOON TEA

from £27.50 inc VAT

Enjoy afternoon tea with a festive twist in Adeline. Finely cut finger sandwiches, freshly baked scones with clotted cream and homemade jams, cakes and pastries are served with a selection of teas, tisanes or coffee. And why not upgrade and add a glass of Prosecco or Champagne for some extra sparkle.

### SAMPLE FINGER BUFFET

from £35 pp inc VAT (minimum 30)

Room hire fee applies for finger buffets in private rooms

Individual hand stretched pizza margherita with mozzarella, basil and oregano

Cocktail sausages wrapped in bacon and served with apple tomato relish

Yorkshire puddings filled with roast turkey, sage and apricot stuffing and cranberry sauce

Scottish smoked salmon and cream cheese blinis

Chicken souvlaki skewers, Eastern Mediterranean spices, yoghurt dressing

Wild mushroom, roasted pepper and chestnut tart

(V) Vegetarian, (VG) Vegan, (GF) Gluten free

# CAPACITY CHART

| Floor Level        | Meeting Space    | Dimensions (m)     | Area (m2) | Drinks Reception | Seated Buffet | Dinner Dance | Seated Dinner | Buffet Reception |
|--------------------|------------------|--------------------|-----------|------------------|---------------|--------------|---------------|------------------|
| Ground Floor       | Keynes Suite     | 17.5 x 11.7 x 2.9h | 204.75    | 300              | 160           | 160          | 180           | 250              |
|                    | Keynes 1 & 2     | 17.5 x 7.9 x 2.9h  | 138.25    | 200              | 110           | 80           | 110           | 180              |
|                    | Keynes 1         | 8.6 x 7.8 x 2.9h   | 67.08     | 80               | 48            |              |               | 60               |
|                    | Keynes 2         | 8.6 x 7.8 x 2.9h   | 67.08     | 80               | 48            |              |               | 60               |
|                    | Keynes Anteroom  | 17.5 x 3.9 x 2.9h  | 68.25     |                  |               |              |               |                  |
|                    | Keynes Foyer     | 9.2 x 4.8 x 2.4h   | 44.16     |                  |               |              |               |                  |
| Lower Ground Floor | Woolf Suite      | 12.8 x 11.1 x 2.5h | 142.08    | 180              | 110           | 100          | 120           | 150              |
|                    | Woolf 1 & 2      | 12.8 x 7.6 x 2.5h  | 97.28     | 100              | 80            | 60           | 80            | 100              |
|                    | Woolf 1          | 6.3 x 7.6 x 2.5h   | 47.88     |                  | 30            |              |               |                  |
|                    | Woolf 2          | 6.3 x 7.6 x 2.5h   | 47.88     |                  | 30            |              |               |                  |
|                    | Woolf Anteroom   | 12.8 x 3.3 x 2.5h  | 44.8      |                  |               |              |               |                  |
| Lower Ground Floor |                  |                    |           |                  |               |              |               |                  |
|                    | Club Suite       | 14.8 x 7.0 x 2.2h  | 103.6     | 70               | 50            |              | 50            | 70               |
|                    | Strachey & Grant | 9.7 x 7.0 x 2.2h   | 67.9      | 50               | 40            |              | 40            | 50               |
|                    | Strachey         | 5.7 x 7.0 x 2.2h   | 39.9      |                  |               |              | 18            |                  |
|                    | Grant            | 4.3 x 7.0 x 2.2h   | 30.1      |                  |               |              | 18            |                  |
|                    | Forster          | 4.8 x 7.0 x 2.2h   | 33.6      |                  |               |              | 18            |                  |

| Adeline Ground Floor | Dimensions (m)    | Area (m2) | Drinks Reception | Seated Lunch/ Dinner |
|----------------------|-------------------|-----------|------------------|----------------------|
| Restaurant           | 19.0 x 5.5 x 3.2h | 104.5     | 120              | 39                   |
| Restaurant & Bar     |                   |           | 120              | 60                   |

