



ALL SAINTS
HOTEL



Christmas Party Night

Saturday

14th December 2019

3 COURSE MENU

7pm Arrival for 7.30pm Sit Down

*Last orders at the bar and music to finish
at 11.30pm with carriages at midnight*

£49.⁹⁵ per person

*To include: crackers & festive table
decorations, a glass of Buck Fizz or
orange juice on arrival, 3 course seated
meal, entertainment provided by
Dreamwave Events and Selfie mirror
provided by Easy and Elegant Weddings.*

*(Minimum of 10 guests per table
& a maximum of 12 guests per table)*

WHAT TO DO NEXT...

If you would like more
information on booking,
please contact our events team
on 01284 706777 ext 3 or
enquiries@allsaintshotel.com

*Guests are required to pay a £15.⁰⁰ per person
deposit at the time of booking. Final numbers and
your menu choices will be due 14 days before the
date. Final payment will be due on the day. All
prices are inclusive of VAT. Please be aware that
all payments are non-transferable and
non-refundable. Please make us aware of any food
allergies or intolerances upon booking.*

TO START

CAULIFLOWER SOUP V

truffle & Binham blue cheese with homemade rosemary focaccia

CHICKEN LIVER PARFAIT

Hengrave apple chutney, pickles with toasted homemade focaccia

BEETROOT CURED SALMON

pickled beetroot, seaweed salad cream

TO FOLLOW

ROASTED NORFOLK BRONZE TURKEY BREAST

roasted potatoes, lemon & thyme sausage meat stuffing, honey roasted
parsnips & carrots, brussel sprouts, sautéed chestnuts, pigs in blanket,
smoked bacon with roast gravy

COD FILLET

olive oil mash potatoes, parsley sauce, clams

CELERIAC RISOTTO V

chicory, hazelnuts, Baron Bigod cheese

TO FINISH

HANDMADE TRADITIONAL CHRISTMAS PUDDING

brandy sauce

CHOCOLATE BROWNIE

chocolate mousse, vanilla ice cream

PASSIONFRUIT CURD

Italian meringue, coconut sorbet

AFTERWARDS...

TEA & COFFEE

served with warm mini homemade mince pies

Vegan/GF menu available on request