

★ Whether you want to lay on a party for an entire company and hire the whole of our elegant building, or simply book a cosy table full of crackers for colleagues, friends or family we have the perfect award-winning setting. ★

Our chef has created seasonal menus for you all to enjoy, including a traditional three course Christmas meal and a stunning menu for New Years Eve to share with friends and family. All created with fresh, local produce and each dish woven with festive creativity and a glass of fizz and even fizzier conversation!

★ 3 COURSE CHRISTMAS MEAL ★

(£35 PER PERSON)

★ A welcome glass of Prosecco or a festive Christmas Cocktail.

★ STARTERS

Beetroot Salmon Gravdax

Served with dill crème fraîche, pickled carrot, and a balsamic reduction.

Roasted Fig and Pumpkin Salad

With goats cheese, beetroot, and toasted pumpkin seeds. v

Pressed Crispy Belly Pork

Served with puy lentils, pickled shallot salad and a pork jus.

Winter Spiced Pumpkin Velouté

Served with a homemade rosemary roll. VE

★ MAIN COURSES

Oven Roasted Turkey Crown

Served with roasted potatoes, bacon and chestnut sprouts, seasonal vegetables and gravy.

Butternut and Sage Wellington

A roasted butternut squash, sage and feta wellington, served with seasonal vegetables, chestnut sprouts and vegetarian gravy. v

Garlic and Herb Marinated Tofu

With griddled aubergine, stir-fried winter vegetables, hasselback potatoes and pumpkin purée. VE

Slow-Cooked Beef and Ale Stew

With rosemary dumplings, chive mash and seasonal buttered vegetables.

★ DESSERTS

Rich Apple and Pear Crumble

Served with a passion fruit ice cream. v

Classic Christmas Pudding

Served with a brandy vanilla custard. v

Frozen Blueberry Parfait

Served with miniature lime meringues and a caramelised apple gel. v

Carrot and Ginger Cake

Served with a salted caramel ice cream and finished with a cinnamon icing sugar. v

Homemade Bread and Butter Pudding

Served with brandy vanilla custard and orange gel.

Raspberry and Chia Seed Pudding VE

★ TO FINISH (OPTIONAL)

Cheese Board

additional £4.95 per person

A selection of local cheeses with crackers and grapes. v

v Vegetarian VE Vegan

Please feel free to ask if other dishes can be adapted for food allergies or dietary requirements.

★ BOOK YOUR CHRISTMAS CELEBRATION TODAY: ★

EMAIL US: events@thefind.co.uk

CALL US: 01242 575228 ★

★ BOOK YOUR NEW YEAR'S EVE CELEBRATION TABLE ★