

Pembroke Lodge

The magical setting for your Christmas Party

7pm - Midnight

£1,000 Hire Fee plus £80 per person (inc VAT):

Hire of The Belvedere or The Russell Suite (depending on numbers)

Reception Drinks; Mulled Wine & Prosecco

Unlimited soft drinks from arrival until the end of your meal

Four Course Dinner

1/2 Bottle of wine per person

The Menu

Grilled Goat's Cheese, Tomato & Caramelised Red Onion Tartlet with Rocket & Toasted Sunflower Seed Salad served with a Balsamic Reduction (GF*)

or

Finest Scottish Smoked Salmon with Sourdough Toast & Horseradish Cream (GF*, DF*)

or

Seasonal Soup (GF*, DF*)

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Roast Norfolk Turkey, Roast Rump of Lamb, Salmon Supreme with a Lemon Dill Sauce or Vegan Wellington (Wild Mushroom, Spinach & Cranberries)

Served with Yorkshire Pudding, Roasted Potatoes, Pigs' in Blankets, Sage & Onion Stuffing, Traditional Winter Vegetables (all options GF*, DF*)

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Sticky Toffee Pudding with warm Butterscotch Sauce & thick Clotted Cream

or

Aged Christmas Pudding with Brady Cream (GF*, DF*)

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Tea, Coffee & Mince Pies

Minimum Numbers

The Russell Suite - 30 guests

The Belvedere - 70 guests

Dietary Key

GF- Free of Gluten Ingredients

DF- Free of Dairy Ingredients

GF* & DF* can be made with alternatives
(additional charge of £1pp per course)