



Three Course Menu

Pre-order required

Glass of Chilled Prosecco for all guests on arrival

Brighton Blue Cheese Salad (V)

Roasted Tomatoes, Baby Gems, Garlic
Croutons

Home Cured Gravdax (GF)

Potato & Horseradish Salad, Crème Fraiche,
Ciabatta Croute

Curried Parsnip and Lentil Soup (V, GF)

Topped with Red Onion & Mint Salad,
Mini Naan Bread

Confit Pork, Chicken and Pistachio Terrine

Apple, Pear & Walnut Chutney,
Shaved Fennel Salad



Turkey Paupiette

Rollled Turkey with a Cranberry and Orange
Stuffing, wrapped in Bacon

Chicken Forestiere

A Classic, Rich Wild Mushroom Sauce

Pressed Lamb Shoulder (GF)

With Roasted Banana Shallots



Roasted Vegetable, Spinach & Goats Cheese Wellington (V)



Traditional Christmas Pudding

Rich & Creamy Brandy Sauce

Dark Chocolate & Chestnut Pot au Crème

Shortbread Biscuit



Baked Orange & Vanilla Cheesecake

Crushed Meringue and Mango Coulis

Apple & Blackberry Crumble Tart

Custard Sauce



£32.50 per person



Available from the 1st to 23rd December

Party Nights £37.50 per person

Includes our resident festive DJ on the 7th, 8th, 14th and 15th December

Includes

A Glass of Chilled Prosecco on arrival

Three Course Menu

All the Crackers and Poppers you need

Exclusive Use Available (minimum 80 guests)

Includes Filter Coffee &
Tea with Cocktail Mince
Pies and Chocolates

For more details or to make a booking, please call 01273 675756,
01903 212869 or email icerink@hardingscatering.co.uk

