

CHRISTMAS PARTY PACKAGE

Our Christmas Party Package includes:

Drinks Reception – 1 glass of Sparkling Wine, Mulled Wine or Winter Pimms
A choice between a 3-course sit-down meal or 2-course hot buffet (*prices vary*)
Tea/Coffee served with Mini Mince Pies

Evening Entertainment of a Disco with a DJ

Exclusive venue hire
Complimentary bedroom for party organiser

Price:

£50 + VAT per person for 2 course hot buffet
£60 + VAT per person for 3 course sit-down meal

Evening Itinerary:

7.00 PM	Guests arrive, drinks reception in the Old Dairy
7.30 PM	Guests move to the Tudor Barn
7.45 PM	Christmas Meal served
9.30 PM	Tea and Coffee to be served
10.00PM	Evening Entertainment to start
Midnight	Guests depart

Terms:

Deposit 25% of estimated costs
Balance to be settled 4 weeks prior

Conditions:

Minimum guest numbers: 60
Maximum guest numbers: 120 for a hot buffet, 140 for a sit-down meal
Available Monday-Thursday throughout November & December

You will be required to provide place names with meal choices, table plan, table centre pieces, and any music for the drinks reception and meal.

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Menus:

3 Course Formal Sit-Down

Starters: *(choose 2 plus a vegetarian option)*

- Chicken & Wild Mushroom Pate served with Red Onion Marmalade and Melba Toast
- Game Terrine served with Sweet Tomato & Peri Peri Chutney and Crostini
- Gravdax served with a roasted Pepper, Baby Leaf Salad and Honey, Mustard and Dill Dressing
- Prawn & Crayfish Cocktail with Tomato, Avocado and Baby Gem Lettuce
- Home-grown Red Kuri & Broad Bean Soup served with Bread in Flower Pots (V)
- Roasted Winter Root Soup served with Bread in Flower Pots (V)

Mains: *(choose 2 plus a vegetarian option)*

- Turkey Paupiette, an escalope strapped in Pancetta around Sweet Potato & Tarragon and Sausage Meat Stuffings with Cranberry Sauce
- Roast Sirloin of Aged Beef (cooked as directed) with Yorkshire Pudding
- Feather Blade of Beef with Morel Mushroom Sauce
- Corn-fed Chicken Supreme lined with Truffle Butter, Artichoke Puree
- Supreme Salmon with a fresh herb crust and cream & white wine sauce
- Roquefort Torte with Roasted Baby Plum Tomatoes (V)

All served with Roast Potatoes, Carrots, Parsnips and Brussel Sprouts

Desserts: *(choose 3)*

- Christmas Pudding with Brandy Butter
- Sticky Toffee Pudding with Macadamia Sauce
- Hot Chocolate Fondant with Vanilla Ice Cream & Lime Syrup
- Lemon Tart with Seasonal Sorbet
- Seasonal Fruit Cheesecake with Pimms Compote
- Cheeseboard

2 Course Hot Buffet

Mains (*choose 2 plus a vegetarian option*)

- Roast Turkey Crown with Cranberry Sauce
- Roast Topside of Beef with Horseradish Sauce and Yorkshire Pudding
- Honey & Muscovado glazed roast Ham
- Koubiliac of Salmon fillets, Mushrooms, South Farm Eggs, Wild Rice and Spinach en croute
- Beef Lasagne
- Roasted Vegetable Lasagne (V)
- Mousaka (V)

Served with:

- Roast Potatoes
- Caramelised Root Vegetables

And your choice of 1 extra accompaniment:

- Warm Winter Greens
- Bubble & Squeak with Chestnuts
- Brussel Sprouts with Pancetta and Chestnuts

Desserts: (*choose 3*)

- Christmas Pudding with Brandy Butter
- Sticky Toffee Pudding with Macadamia Sauce
- Berry & White Chocolate Cheesecake
- Dark Chocolate & Raspberry Roulade
- Strawberry Pavlova
- Lemon Tart