











Christmas 2023

THE FESTIVE EXPERIENCE - £92.00 per person (inclusive of VAT)

- A welcome drink per person (to include Prosecco, Mulled Wine or Soft Drinks)
- 3 Course Christmas Meal
- ½ Bottle of House Wine per person
- Mince Pies served with Brandy Butter and Cream
- Placement cards
- Christmas crackers
- DJ and background music

THE DOME EXPERIENCE - £66.00 per person (inclusive of VAT)

- 3 Course Christmas Meal
- Mince Pies served with Brand Butter and Cream
- Placement cards
- Christmas crackers
- Background music

Dining Room Hire Price

Dome @ £1,800 + vat (up to 149 guests) Dome @ £1,000 + vat (150+ guests) Fellows Dining Room @ £600 + vat

Menu Choices

Please select 3 options including a vegetarian choice for Starter and Main courses and 2 options for Dessert for your whole group to choose from.

Guest Numbers

Dome: Min 100, Max 280 (200 with a Disco)

Fellows Dining Room: Min 30, Max 70 (70 with Disco)

Lunch: Reception 12.30, Lunch 13.00 Dinner: Reception 19.00, Dinner 19.30

Entertainment

A disco is available to book at £465

Chocolate Fountain from £700 (100 guests)

Ice Cream Bar (4 flavours, mini cones and tubs, toppings, sauces) from £400

Please contact our Events Team if you would like us to source any additional entertainment for your event.



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Roast Celeriac Soup, Thyme and Garlic Oil (VG)

Mushroom and Herb Arancini, Spicy Tomato Dip (VG)

Goats Cheese Mousse Salad of Roasted Winter Vegetables (V)

Chicken Liver Parfait, Red Onion Jam and Toasted Brioche

Crayfish and Prawn Cocktail, Gem Lettuce and Cocktail Sauce

Charcuterie Selection, Tomato and Olive Bruschetta - £7.50 supplement

Tuna Tartare, Wasabi Mayonnaise, Crispy Leeks - £7.50 supplement

Champagne Sorbet or Clementine Granita

Included in The Festive Experience, £4.00 supplement for The Dome Experience

Cauliflower and Red Onion Cake, Lentil Gravy (Vegan)

Sweet Potato, and Feta Pithivier, Wild Mushroom Sauce (V)

Chalk Stream Tout, Kale Colcannon Croquette, Chicken Butter Sauce

Roast Turkey, Pig in Blanket, Sage and Onion Stuffing, Gravy

Confit leg Of Duck, Brown Butter Carrot Purée, Fondant Potato - £10.00 supplement

Roast Rib of Beef, Yorkshire Pudding Shallot Jus-£10.00 supplement

Vegan Dark Chocolate Delice, Raspberries and Plant Based Cream (VG)

Christmas Pudding, Brandy Sauce (VG)

Biscoff Cheesecake

Bucks Fizz Mousse, Candied Oranges

Mango Parfait, Roast Mango, Passion Fruit Syrup - £4.00 supplement

Cheese Course - £12.50 supplement



VG – Vegan V – Vegetarian

We cater for most dietary requirements and ask that we are advised at least two weeks before your event. There may be a surcharge. Food is prepared in an environment where nuts are present