



Ravens Ait

# Christmas

CELEBRATIONS



# PRIVATE PARTY PACKAGES

## Silver

- ❄️ Glass of Prosecco on Arrival
- ❄️ 3 Course Meal
- ❄️ 1 Glass of Wine with Meal

**£65**  
Per Adult

## Gold

- ❄️ 1 Glass of Champagne on Arrival
- ❄️ 3 Course Meal
- ❄️ 1/2 Bottle of Wine with Meal

**£75**  
Per Adult

Please be aware that room hire is additional. T&Cs Apply.

# JOINER PARTY NIGHTS

**November 2023:** 23th, 24th, 25th & 30th

**December 2023:** 1st, 2nd, 7th, 8th, 9th, 14th, 15th, 16th, 21st, 22nd & 23rd

**January 2024:** 4th, 5th, 6th, 11th, 12th & 13th

Arrival from 7 PM | Dinner served at 7.30 PM | Bar & Disco | Festive Novelties | A glass of Prosecco on Arrival

**£55**  
Per Adult

Complimentary crackers for all packages.

T&Cs Apply.

# MENU

## Starters

### 'B & B' Beetroot & Bulgur Bowl

Pickled beetroot, bulgur rice, cherry tomato, cucumber, seasonal leaves and honey (V, G, M)

### Wild Mushroom & Liver Terrine

Caramelised peach, rustic brioche croutons and balsamic aged reduction (C, E, G, M)

### Salt Baked Celeriac Soup

Chestnut crumble and white truffle (C, D, N)

## Main Courses

### Honey Mustard Marinated Turkey

Roasted winter vegetables, Brussels sprouts, Yorkshire pudding and gravy (C, D, E, G, M)

### Baked Sea Bream

Crushed dill potatoes, honey glazed carrots, lemon and caper beurre blanc (D, F, S)

### Festive Homemade Nut Roast

Chestnuts, walnuts, cashew & cranberry, roasted winter vegetables; potatoes, carrots, parsnips, Brussels sprouts, Yorkshire pudding and gravy (C, D, E, G, M, N)

## Desserts

### Classic Christmas Pudding

Brandy sauce served with glazed cherries (D)

### Orange & Chocolate Tart

Fruit compôte and Belgium chocolate crumble (N)

### Oreo & Chocolate Cheesecake

Ganache drizzle and cherry compôte (D, E, G)

### Mince Pies & Tea or Coffee

D - Dairy | F - Fish | G - Gluten | E - Egg | N - Nut | S - Sulphite | M - Mustard | C - Celery | VG - Vegan | GF - Gluten Free