



CHRISTMAS

At Catterick

PRIVATE PARTIES FOR JUST
£57.55 PER PERSON

PRICE INCLUSIVE OF VAT
CHOICE OF FOUR BOWL FOOD ITEMS OR SEATED THREE-COURSE MEAL
INCLUDES DANCEFLOOR AND DJ





CHRISTMAS *Canapes*

UPGRADE YOUR EVENING WITH CANAPES

£9.75 FOR 3 | £11.75 FOR 4 | £13.75 FOR 5

HOT CANAPES

Mini Yorkshire pudding with rare roast beef, ale chutney
Wild mushroom and roasted garlic fritters, sage and onion purée (vg)
Harissa spiced sweet potato cakes with mint, cucumber and onion relish (vg)
Panko crumbed Thai style fishcake, smoked chilli jam, coriander shoots
Honey and mustard glazed pigs in blankets (mwog)
Mushroom and truffle oil arancini ball (v, mwog)
Beetroot falafel with smoked chilli jam (vg, mwog)
Smoked salmon bon bon, horseradish crème fraîche

CHILLED CANAPES

Oak smoked salmon crostini (mwod)
Air dried ham, sun blushed tomato and rocket rolls (mwod, mwog)
Chicken liver parfait on rosemary toast, smoked bacon shard
Goats cheese curd cheesecake, thyme and caramelised onion chutney (v)
Sun dried tomato pesto marinated bocconcini, balsamic skewer (v, mwog)
Cucumber bites with hummus and pomegranate (vg, mwog)

If you have a food allergy, intolerance, or coeliac disease – please speak to our food & beverage team about the ingredients in your food and drink before you order. Thank you.

(MWOOG) - Made without Gluten
(MWOD) - Made without Dairy
(V) - Vegetarian
(VG) - Vegan





CHRISTMAS

Bowl Food

SAMPLE MENU

MEAT

Honey roast pigs in blankets, cheddar mash,
rich onion gravy, crispy onions

Spicy mexican chicken taco bowl, salsa, guacamole,
sour cream

Beef and mushroom stroganoff, herb and red onion rice

VEGETARIAN

Moroccan style mezze bowl, falafel, tahini and cous cous

Potato gnocchi, spinach and chestnut cream, toasted parmesan crumbs

Spiced lentils and beans, griddled halloumi, tomato and chilli oil

FISH

Salmon poke bowl, with soy sauce and sesame greens

Fish, chips, mushy peas, curry sauce

Tempura prawns, egg fried rice, sweet chilli

VEGAN

Buddha black rice bowl with sweet potato, spinach, edamame beans,
kale crisps

Mushroom and red onion arancini, chopped garden salad, herb oil

New potato and chickpea shawarma with
flatbread and houmous

If you have a food allergy, intolerance, or coeliac disease – please speak to our food & beverage team about the ingredients in your food and drink before you order. Thank you.

(MWOG) - Made without Gluten

(MWOD) - Made without Dairy

(V) - Vegetarian

(VG) - Vegan





CHRISTMAS

Three-Course Meal

SAMPLE MENU

STARTERS

PRE-ORDER AT BOOKING STAGE

Tomato and Basil Soup (v)

Chicken Liver Parfait
Onion Marmalade and Garlic Crostini

Prawn Cocktail
Seafood Sauce (mwog)

MAIN COURSE

Roast Turkey Dinner
Pigs In Blankets, Stuffing, Roast Potatoes, Roasted Winter Roots, Seasonal Sprouts, Yorkie, and Proper Gravy Roasted

John Smith's Braised Daube Of Beef
Horseradish Mashed Potato, Roasted Shallots And Pan Roast Gravy (Mwog)

Vegetarian | Vegan – by Pre Order Only

Salt Baked Celeriac
Caramel roasted onion, King oyster mushroom, braised lentils, red wine dressing and kale crisps (mwog)

DESSERT

Trio Of Festive Puddings
A Gingerbread Sponge | Sloe Gin Eton Mess | Caramel Cheesecake

Freshly Ground Coffee
Minimum numbers of 75

If you have a food allergy, intolerance, or coeliac disease – please speak to our food & beverage team about the ingredients in your food and drink before you order. Thank you.

(MWOG) - Made without Gluten
(MWOD) - Made without Dairy
(V) - Vegetarian
(VG) - Vegan

