



Come and join us for a

CHRISTMAS PARTY

**On the Friday 12th and
Saturday 13th of December**

Come and join us for the
annual event of the season.

Including a three-course meal,
coffee and a festive DJ
performance.

£48.50 inc VAT



0113 287 6387



pontefract@cgceventcaterers.co.uk



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

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

Details

TIMINGS

Arrival from 7pm
Meal served from 7.45pm
DJ, dancing and bar until 12.30am

MENU CHOICES

We will need to know your menu selections for the whole party ahead of the night; we'll give you more information on this when you book.

DRINKS

Drinks can be bought on the night or order in advance so your drinks are waiting for you, just ask for a pre-order form.

HOW TO BOOK

Call our event partner CGC Event Caterers on 0113 287 6387 or drop them a line at pontefract@cgceventcaterers.co.uk to check availability for your preferred night.
A £10 per person deposit will be required to secure your booking with the final balance and menu choices due no later than Friday 14th November.