



# Aspire Venues: Somerford Hall

## The Ultimate Christmas Party Night

Stylish, contemporary and perfectly located, Somerford Hall has everything you need for a wonderfully festive Christmas Party

**£22.95 per person**

- Price Includes; 3 Course Meal with Tea, Coffee, Mince Pies, Hats, Crackers & Decorations
- Party, Party, Party with a Disco & Bar until Midnight
- Bed & Breakfast Accommodation available at specially reduced rates
- Christmas Lunches: 2 Courses £12.95 per person. £3.95 per person for an extra course & £1.50 for Tea, Coffee & Mince pie.

For more information or to make a reservation  
email us at [info@somerfordhall.co.uk](mailto:info@somerfordhall.co.uk)

Call Central Reservations on 0844 811 7520



ASPIRE VENUES

Somerford Hall, Brewood,  
Staffordshire, ST19 9DQ  
[www.Somerfordhall.co.uk](http://www.Somerfordhall.co.uk)

SOMERFORD HALL



# CHRISTMAS MENU 2011



**Baked Field Mushroom stuffed with a Caponata of Mediterranean Vegetables topped with a Parmesan Herb Crust. (V)**

**Homemade, Lightly Spiced Parsnip Soup, finished with a Cordon of Natural Yoghurt and Dried Chilli Flakes. (V) (G)**

**Oak Smoked Salmon Roulade served on a Bed of Wild Rocket with a Lemon and Dill Crème Fraiche. (G)**

**Smooth Chicken Liver Pate served with Cumberland Sauce on a Bed of Leaves with Toasted Olive Bread.**

**A Duo of Fanned Winter Melon with a Kiwi and Papaya Salsa drizzled with Honey and Ginger Dressing. (V) (G)**

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**Roast Topside of Local Beef served with Yorkshire Pudding, Horseradish Sauce and Gravy.**

**Roast Norfolk Turkey Breast served with Cranberry Stuffing, Bacon Chipolata and Gravy.**

**Honey Roasted Fillet of Salmon served with a Creamy Champagne and Watercress Sauce.**

**Homemade Wild Mushroom and Spinach Lasagne, Baked with fresh Parmesan. (V)**

*All Main Course are served with Chefs Panache of Seasonal Vegetables, Roast and New Potatoes.*

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**Chocolate Truffle Cheesecake topped with a Light Bailey's Cream and finished with Chocolate Chips and a Raspberry Coulis.**

**Traditional Christmas Pudding served with Rich Brandy Cream Sauce.**

**Winterberry Eton Mess, a Mouth-watering mix of Winterberries, Fruit Coulis and Meringue topped with Whipped Cream and White Chocolate Shavings. (G)**

**Selection of English and Continental Cheeses served with an Apricot and Chilli Chutney, Grapes, Celery and Savoury Biscuits.**

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**Fresh Filtered Coffee, Tea and Mince Pies**

Please advise us of any Special Dietary Requirements for your guests, when confirming your final menu choices.

V= Vegetarian / G= Gluten Free

All Main Courses can be served Gluten Free apart from the Lasagne, please specify when ordering.

Menu pre-orders are required with full prepayment, no later than one week prior to your party night.

A Non-refundable deposit of £10 per person is required to secure the booking, within 14 days of your provisional booking.