

CHRISTMAS AT THE ATRIUM

Evening Events

Thursday 23rd November Festive Dining Small Plates Menu
Thursday 30th November Christmas 4 Course Meal
Thursday 7th December Christmas 4 Course Meal
Thursday 14th December Christmas 4 Course Meal

Lunch Events

Friday 1st December Christmas Buffet & Dessert
Tuesday 5th December Christmas 3 Course Lunch
Thursday 7th December Christmas 3 Course Meal
Tuesday 12th December Christmas 3 Course Meal
Thursday 14th December Christmas 3 Course Meal
Friday 15th December Buffet & Dessert

CHRISTMAS FESTIVE EVE DINING MENU & SHOPPING EVENING (23/11/23) £20 pp

Welcome Mocktail

Choice of 3 plates from the following

Brie, red onion and cranberry tart
Chicken breast stuffed with sage and onion. Wrapped in smoked bacon
Festive flatbread, topped with roasted butter nut squash, walnuts, pomegranate and sage
Smoked salmon mousse served in top of blinis
Pigs in blanket wellington served with a cranberry mayonnaise

Plus
Trio of Desserts

CHRISTMAS 3 COURSE LUNCH MENU £25 pp (Includes coffee)

STARTERS

Roasted Butternut Squash & Thyme Soup gf v

Smoked Salmon Terrine with Sour Dough Toast brushed with
Dill Butter accompanied with Pickled Cucumber Ribbon Salad,
served with gluten free bread gf

Warm Taleggio Tart with Cherry Plum Tomato, baby cucumber and
Micro Herb Salad finished with Pomegranates & Raspberry Dressing v

MAINS

Traditional Roast Turkey with accompaniments pigs in blankets, cranberry and sausage stuffing, roast potatoes, roasted market vegetables, with roast meat jus – gf by request

Pork & Tarragon Wellington with Caramelised Shallot & Garlic Jus accompanied with Creamy Potato and roasted market vegetables

Wild Mushroom Feuilletage, Chanterelle, Bolette & Oyster served encased in Light Puff Pastry or Wild Rice served with Garlic & Herb v

Cod Loin served with Pea Puree presented with sweet Chilli Roasted Potatoes gf

DESSERTS

Festive Cherry Meringue Roulade filled with fresh cream and black cherries, served with a winter berry coulis gf

Baileys Crème Brule served with festive cinnamon biscuit gf

Luxury Christmas Pudding served with brandy sauce or pouring cream

Mini Mince Pies and Coffee OR Baileys Shot

4 COURSE CHRISTMAS DINNER £28 pp

(includes after dinner shot or coffee)

STARTERS

Roasted Butternut Squash & Thyme Soup gf v

Smoked Salmon Terrine with Sour Dough Toast brushed with Dill Butter accompanied with Pickled Cucumber Ribbon Salad, served with gluten free bread gf

Festive Pork, Sage & Balsamic Tart dressed with rocket

MAINS

Traditional Roast Turkey with accompaniments pigs in blankets, cranberry and sausage stuffing, roast potatoes, roasted market vegetables, with roast meat jus – gf by request

Beef Short Rib served with fondant potato, creamed greens & peppercorn sauce gf

Creamy Polenta served with a mushroom ragú, crispy shallots, tarragon pesto & tomato salsa gf v

Cod Loin served with Pea Puree presented with
sweet Chilli Roasted Potatoes gf

DESSERTS

Chocolate Orange Baked Cheesecake with a ginger biscuit base,
infused with orange zest and served with an orange sauce.

Plum and Amoretti Semifreddo frozen dessert, yoghurt, plum compote, amoretti biscuit and
almond liquor gf

Luxury Christmas Pudding served with brandy sauce or pouring cream

Handmade petit fours served with coffee or a Baileys shot