



WHITTLEBURY
PARK



CHRISTMAS & NEW YEAR 2020

MEET
&
FEAST



HALF DAY MEET AND FEAST

Half day meeting and festive lunch

Includes

- Room hire
- 2 Servings of tea, coffee and snacks
- 3-course lunch served in your meeting room



From
£39
Per person

FULL DAY MEET AND FEAST

Full day meeting and festive lunch

Includes

- Room hire
- 3 Servings of tea, coffee and snacks
- Delegate lunch
- 3-course dinner
- Private dining hire



From
£49
Per person



Additional Options / Extras Include:

- Accommodation overnight • Drinks packages • Delegate lunch
- Virtual Entertainment • Festive Afternoon Tea

For more information or to book email sales@whittlebury.com

MEET AND FEAST MENU 2020

STARTER

Winter minestrone, garlic bruschetta (Ve, C, S)

Ham knuckle and vegetable jelly

Textures of piccalilli, puffed pork quaver (C, Mu, Sd)

Duo of mackerel

Scorched horseradish rilette, capers, Evesham beetroot, frisee leaf (F, Se, D, E, Mu)



MAIN COURSE

Traditional roast turkey with sage, onion and cranberry stuffing, bacon wrapped chipolata, Brussels sprouts, maple glazed parsnip, crushed root vegetables, roast potatoes, roast turkey gravy (G, D, E, Sd)

Salmon Coulibiac

Honey glazed root vegetables, saffron cocotte potatoes, dill butter sauce (F, G, D, E, C)

Chestnut mushroom and spinach suet pudding, braised red cabbage and carrot top pesto (G, Ve, S)

DESSERT

Dark chocolate and cherry cheesecake kirsch Chantilly, chocolate soil

(S, D, G, Sd)

St Clements curd, shortbread, brandy snap cigar (Ve)

Northamptonshire Cheeseboard

Little Bertie, Northamptonshire Blue and Cobblers Nibble cheese, celery, grapes, chutney, water biscuits (D, G, S, Sd, C)

Christmas treats (G, D, E, S, N)

Tea or coffee

