Christmas

PARTY NIGHTS AT

the Astbury

27TH & 28TH NOVEMBER

4TH, 11TH, 12TH, 18TH & 19TH DECEMBER - £45PP

Enjoy a festive 3-course meal followed with mince pies and dance the night away with live music & our resident DJ from **Midlands Pro DJ!** It's the perfect event for friends, family, couples and companies – all are welcome.

6:30pm	7:15pm	7:30pm	9/9:30pm	12:00am	12:15am
Arrival	Dinner	Live Music	Disco	Finish	Carriages

Email **valme.gomez@theastbury.com**
For any dietary requirements or to book.

£10 pp is required to secure booking. The full amount and pre-order from all your guests 15 days before your party.

The Menu

STARTERS

Smoked Salmon, Dill Crème Fraiche, Pickled Cucumber, Lemon

Chicken Liver Parfait, Red Onion Chutney, Herb Croutes, Balsamic

Whipped Goats Cheese, Beetroot & Herb Salad,
Hazelnut Dressing, Toasted Sourdough (V)

MAINS

Butter Roasted Turkey, Chestnut & Apricot Stuffing,
Pigs in Blankets, Thyme & Rosemary Roast Potatoes,
Honey Glazed Roots, Seasonal Vegetables, Gravy

Roast Sirloin of Beef, Yorkshire Pudding, Pigs in Blankets,
Thyme & Rosemary Roast Potatoes, Honey Glazed Roots,
Seasonal Vegetables, Gravy

Christmas Veggie Wellington, Thyme & Rosemary Roast Potatoes,
Honey Glazed Roots, Seasonal Vegetables, Mushroom Gravy (V)

DESSERTS

Traditional Christmas Pudding, Brandy Sauce, Redcurrants

Belgian Chocolate Fudge Cake, Vanilla Ice Cream

Baked White Chocolate & Raspberry Brulee Tart,
Raspberry Sorbet

Mince Pies

All allergen information is available on request.
(V) Vegetarian. **Vegan menu is available on request.**
All food can be adapted for **Gluten Free** & **Dairy Free**