



A Little Venice

Christmas

Make an entrance into this unique venue via the red carpet, where you will be warmly greeted and shown into a fabulous pre-dinner prosecco reception with gourmet canapes under stunning lighting and with fabulous music.

You are then cordially invited to the Ballroom where you will dine on a selection of gourmet bowl foods (stunning dishes cooked downstairs by our multi award winning chefs) under a multitude of sparkling fairy lights, up lit with dazzling shards of blue.

A selection of delicious, handmade deserts will also be tray served to all your guests.

Dance the rest of the night away to the incredible band 'Joy's Juke Box' (soul, funk, pop)

Finish the night with our cash bar and more dancing to our DJ set until 12.00am.

Please read on to discover our menu



Menu

Christmas Canapes

(Please choose a selection of 4 options to offer your guests)

Bread croute topped with smoked salmon roulade filled with fresh salmon mousse.

Filo cup filled with smoked chicken, dill and dried cranberry.

Mini Yorkshires filled with glazed ham and roasted pineapple

Roasted pork loin skewers stuffed with figs and almonds

Mini galantine of Turkey filled with mandarin and Cranberry

Date, red pepper and honey roast balsamic chicken filo parcels

Smoked salmon and dill mustard tartelette

Chestnut, apple and leek mini tartelette

Stilton, pear and walnut strudel

Brie and Cranberry puff pastry

Baked Pecan stuffed dates

Smoked cheddar and fresh rosemary baked in Pancetta

Caramelised, spiced Pork belly skewers

Mini Lobster rolls

Mini Chorizo and tomato frittata

Sausage and stuffing skewers with cranberry dip

Hot Bowls

(please choose a selection of 4 options to offer your guests)

Cumberland Pigs in Blankets with Creamed Potatoes, Chestnuts & Calvados Jus

Juniper & Bay confit of Duck with Butternut squash & Toasted Hazelnuts

Roasted Rump of Lamb with soft Parmesan Polenta & Dried Black Olives

Truffle Poached Free Range Hen eggs with Brussels Sprout Bubble & Squeak Cake – V

Please read on for more menu choices and costs

Additional Hot Bowls

Pan Roasted Potato Gnocchi with Jerusalem Artichokes, Buttered Spinach & Parsnip Crisps – V

Marmalade & baked lamb, Puy lentils, roasted sweet potatoes

Roasted turkey, spiced coconut dahl and rice

Peeled Tiger Prawns with Bloody Mary Jelly, Shredded Little Gem & Shaved Cucumber

Crumbed Yorkshire Ham with Homemade Piccalilli & Sweet Balsamic Baby Onions

Crumbled Stilton & Sticky walnut salad – V with Dried fruit & winter leaves

Roasted peppers, Artichokes courgettes, parmesan and Avocado puree

Sweet Bowls

(please choose a selection of 3 options to offer your guests)

Christmas pudding with Brandy Butter

Mincemeat Brule with Orange Tuille

Roasted Hazelnut & Chocolate Cheesecake with Caramelised Oranges

Cherry & Amaretto Crumble with clotted cream

Pear & Almond cake with citrus cream

White chocolate mousse, crumbed short bread with red berry drizzle

Red berry and Champagne jelly with whipped cream

Citrus fruits with pink peppercorns in Cointreau flavoured orange caramel

The 'A Little Venice Christmas' package is available for a minimum of 80 guests and a maximum of 150 guests for £75.00 per head plus VAT.

Includes: complimentary drinks during the reception, a selection of delicious hand-made canapes and bowl food and a live band to entertain your guests. Followed by a DJ so you can dance the night away as well as beautiful decorations with a magical Christmas theme. Please make the most of your evening with the choice of a cash bar or pre-ordered drinks tokens.