

C H R I S T M A S P A R T Y N I G H T ' S @

Tickton Grange

Saturday 9th December & Saturday 16th December

Join us at 7pm for a glass of chilled prosecco before going through to the Rose room at 7:30pm to dine.

Then dance the night away with our resident House D.J

T O S T A R T

Roast butternut squash veloute, cumin toasted pumpkin seeds
Confit duck & ham terrine, fig chutney, sourdough toasts
Staal's smoked salmon fish cake, lemongrass sauce

F O R M A I N

Roast turkey, seasonal stuffing, smoked bacon
Pan roasted cod loin, onion cream
Mushroom & caramelised onion wellington, blue cheese cream

D E S S E R T

Christmas spiced pudding, rum sauce
Vanilla creme brulee, poached winter fruits, cherry sorbet
Tickton artisan cheese, house baked fruit loaf,
grapes, celery, biscuits

£49.50 per guest