



# STEETON HALL

HOTEL & RESTAURANT

## CHRISTMAS PARTY NIGHTS

### 2 COURSE MENU

£37.50 per person (£20 deposit pp on booking)

Remaining balance to be paid by 4<sup>th</sup> November



#### STARTERS



Lightly Curried Parsnip Soup, served with crusty bread and butter (V)  
(VE) (GF AVAILABLE)

Gallia Melon with balsamic and black pepper strawberries and crispy  
basil (GF) (V) (VE)

Creamy Garlic Mushrooms with a parmesan and herb crumb  
(GF AVAILABLE)

Homemade Chicken Liver Parfait with Cumberland sauce, onion  
marmalade and toasted bread (GF AVAILABLE)



#### MAINS



Traditional Turkey served with all the trimmings

Braised Beef Brisket served with dauphinoise potatoes, Yorkshire  
pudding and red wine gravy

Salmon en Croute served with champ mash and a tomato, chive and  
cucumber white wine butter sauce

Butternut squash and sage risotto with a crispy sage topping (GF) (V)  
(VE)

**ALL PARTY NIGHTS INCLUDES DJ AND TABLE DECORATIONS**

**PLEASE EMAIL. [OFFICE@STEETONHALL.COM](mailto:OFFICE@STEETONHALL.COM)**

**TELEPHONE 01535656068**

