



JOIN US FOR A

CHRISTMAS PARTY

8 & 9
DECEMBER

£44.95

PROSECCO ON ARRIVAL
THREE COURSE MEAL
DJ & DANCING

Call 0113 287 6387

Email pontefract@cgceventcaterers.co.uk



PARTY NIGHT MENU

Roasted winter root vegetable broth with toasted chestnut cream **VG, GF**

Farmhouse chicken, bacon and leek terrine with caramelised red onion chutney,
toasted sourdough croutons and micro herb salad **GF CROUTONS BY PRE-ORDER**

Atlantic prawn cocktail with citrus pickled fennel and cucumber salad, herb oil infused mayonnaise **GF**

Served with sliced harvester batch loaf with butter



Herb butter roasted turkey breast
with cranberry seasoning and pigs in blankets, roast gravy

John Smith's braised daube of beef with horseradish mashed potato,
roasted shallots and pan roast gravy

Roasted cauliflower with polenta bake and sautéed field mushrooms, herb pesto dressing **VG, GF**

*Main courses are served with traditional roast potatoes (unless specified),
roasted winter roots and seasonal sprouts*



Gourmet dessert table

Guests are invited to help themselves from the buffet selection of
chocolatey, fruity, creamy and boozy puds!

Freshly ground coffee with mini mince pies

HOW TO BOOK

- Check availability by contacting us on 0113 287 6387
- Pay a £10 per person deposit
- Remaining balance and menu choices by 17 November

TIMINGS

Arrival from 7.00pm
Meal served from 7.30pm.
DJ, dancing & bar until 12.30am

TERMS AND CONDITIONS

Provisional bookings will be held for 7 days from the date of booking and will be treated as unsecured until a deposit of £10 per person has been received. All deposits are non-refundable and non-transferable. Payment of the deposit accepts the terms and conditions. The remaining balance is payable in full no later than 17 November 2023. All payments are non-refundable and non-transferable.

