

Christmas FESTIVE LUNCH WITH CAROLS

Sunday 16th December
at 12.30pm, finish at 3pm
approximately

Gardens open from
11am-4pm for those
attending

**£25.00 per head
(£15.00 per child
under 16)**

- ◆ Carols provided by Bourne Chorus from Eastbourne
- ◆ Traditional Christmas decorations

Booking Procedure

Email conf@bisc.queensu.ac.uk
or call 01323 834479 (normal
office hours).

Menu choices using the booking
form will be required by Friday
7th December.

Payment

£10 non refundable deposit per
person at the time of booking.

*Herstmonceux Castle Enterprises
reserves the right to cancel the event if
numbers booked 6 weeks prior to the
function are commercially unviable.*

*We will offer an alternative if possible
or refund all monies received.*

Prices include VAT.

Soup

Roasted butternut squash soup
with cheese crouté

or

Melon boat

Main Course

Hand carved roast turkey served with pigs
in blankets, chestnut and apricot stuffing
and turkey gravy

or

Roasted vegetable tian, sweet potato
and asparagus served with a white wine
and cream sauce[Ⓢ]

with

Traditional roasted potatoes
and vegetable medley

Dessert

Christmas pudding
with brandy sauce

or

Salted caramel chocolate tart,
vanilla ice cream and salted caramel sauce

Served with coffee and mince pies

[Ⓢ] Denotes vegetarian



HERSTMONCEUX CASTLE

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Queen's University (Canada),
Hailsham, East Sussex BN27 1RN

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2018

Christmas



HERSTMONCEUX CASTLE

Gardens and Grounds

much more than just a castle...

Christmas LUNCH MENU

17th, 18th and 19th
December

£23.00 per head

- ◆ Light background music
- ◆ Traditional Christmas decorations

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Starter

Roasted butternut squash soup
with cheese crouté

or

Wild mushroom and leek tart
with artichokes and olive oil

Main Course

Hand carved roast turkey,
pigs in blankets,
chestnut and apricot stuffing,
traditional roasted potatoes,
vegetable medley and roasted gravy

or

Salmon en crouté,
spinach glazed carrots,
crushed new potatoes with
lemon and dill sauce

or

Roasted vegetable tian, sweet potato
and asparagus served with a white wine
and cream sauce[Ⓟ]

Dessert

Christmas pudding
with brandy sauce

or

Lemon tart with vanilla ice cream
and raspberry coulis

Served with coffee and mince pies

Ⓟ Denotes vegetarian

Starter

Roasted butternut squash soup
with cheese crouté

or

Sriracha grilled king prawns
with mango salsa

Main Course

Hand carved roast turkey,
pigs in blankets,
chestnut and apricot stuffing,
traditional roasted potatoes,
vegetable medley and roasted gravy

or

Pan fried fillet of salmon,
crushed new potato pea
and pancetta sauce

or

Individually baked Brie
with tangy onion relish and
sourdough bread[Ⓟ]

Dessert

Christmas pudding
with brandy sauce

or

Winter berry cheesecake

or

3 cheese platter with biscuits,
quince jelly and pickles

Served with coffee and mince pies

Ⓟ Denotes vegetarian

Christmas DINNER MENU

Friday 14th and 21st
December

£40.00 per head

- ◆ DJ
- ◆ Traditional Christmas decorations
- ◆ Tomfoolery boxes for your entertainment

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