



Christmas

AT
HIGHFIELD
PARK

2024

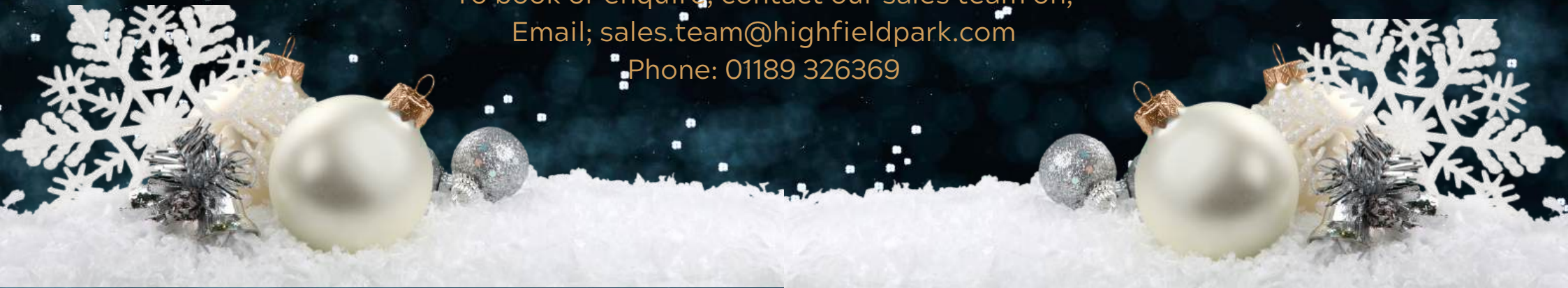


Welcome to the warmest
Christmas at

HIGHFIELD PARK

Make your Festive season even more special this year. Join us for a night to remember at Highfield Park, with fine wines, glittering entertainment and the highest standards of catering and service.

To book or enquire, contact our sales team on;
Email; sales.team@highfieldpark.com
Phone: 01189 326369



JOINER PARTIES

SATURDAY 7TH &
THURSDAY 12TH DECEMBER

Arrival Drink
3 Course Meal
Table Novelties
DJ/Disco
Photobooth

£59.50 PER PERSON

Menu

Starters

Spiced Parsnip and Apple Soup with a vegetable crisp and truffle oil (VG, GF, DF)

Chicken Liver Parfait with brioche toast and spiced apple chutney

Mains

Roast Turkey Breast served with pigs in the blanket, roast carrot, honey glaze parsnip, Brussel sprouts, roast potatoes, sage and onion stuffing, and rich gravy (DF)

Roasted Squash and Mushroom Pithivier with roast potatoes, roast carrots and honey parsnip and a rich vegan gravy (VG, DF)

Desserts

Christmas Pudding Crème Brule served with shortbread finger

Chocolate Ganache served with vanilla crème, pineapple and apricot compote (GF, V)

V = Vegetarian

VG = Vegan

GF = Gluten Free

DF = Dairy Free



FAWLTY TOWERS CHRISTMAS SPECIAL

FRIDAY 20TH DECEMBER

Arrival Drink
3 Course Meal
Table Novelties
Comedy Dining Show
DJ/Disco

£65 PER PERSON

“HAPPY CHRISTMAS, OH YES, HAPPY, I REMEMBER THAT”

Menu

Starters

Spiced Parsnip and Apple Soup with a vegetable crisp and truffle oil
(VG, GF, DF)

Chicken Liver Parfait with brioche toast and spiced apple chutney

Mains

Roast Turkey Breast served with pigs in the blanket, roast carrot, honey glaze parsnip, Brussel sprouts, roast potatoes, sage and onion stuffing, and rich gravy (DF)

Roasted Squash and Mushroom Pithivier with roast potatoes, roast carrots and honey parsnip and a rich vegan gravy (VG, DF)

Desserts

Christmas Pudding Crème Brule served with shortbread finger

Chocolate Ganache served with vanilla crème, pineapple and apricot compote (GF, V)

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PRIVATE PARTIES

Arrival Drink

3 Course Meal

Table Novelties

1/2 Bottle of House Wine Per Person

DJ/Disco

£78.95 PER PERSON

Minimum number of 50 guests required

Menu

Starters

Spiced Parsnip and Apple Soup with a vegetable crisp and truffle oil (VG, GF, DF)

Chicken Liver Parfait with brioche toast and spiced apple chutney

Smoked Salmon Carpaccio with gold and candy beetroot, horseradish crème fraiche mousse and pea shoots (V, GF)

Mains

Roast Turkey Breast served with pigs in the blanket, roast carrot, honey glaze parsnip, Brussel sprouts, roast potatoes, sage and onion stuffing, and rich gravy (DF)

Braised shin of Beef with a creamy mash, heritage carrots, baby leek, stemmed broccoli and a red wine jus (GF)

Roasted Squash and Mushroom Pithivier with roast potatoes, roast carrots and honey parsnip and a rich vegan gravy (VG, DF)

Desserts

Christmas Pudding Crème Brule werved with shortbread finger

Chocolate Ganache werved with vanilla crème, pineapple and apricot compote (GF, V)

Chargrilled Pineapple served with Chili and Kaffir Lime Leaf, Caramel Sauce (VG, DF, GF)

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FESTIVE LUNCHES

Arrival Drink
3 Course Meal
Table Novelties

£39.95 PER PERSON

Available on selected dates

Not available on Christmas Day or Boxing Day

Menu

Starters

- Sweet Potato, Coconut and Chili Soup (VG, DF, GF)
- Smoked Duck and Orange Salad with orange, cucumber, red onion puree, carrot and French dressing (GF, DF)
- Cheese Souffle with beetroot, shallot onion, green leaves, olive oil and balsamic glaze (V)

Mains

- Roast Turkey Breast served with pigs in the blanket, roast carrot, honey glaze parsnip, Brussel sprouts, roast potatoes, sage and onion stuffing, and rich gravy (DF)
- Roast Cod Loin with confit leek, chive mash potato, mussel and shallot lemon with a wine cream sauce (GF)
- Creamy Vegan Mushroom Risotto with vegan parmesan and olive oil (VG, DF, GF)

Desserts

- Christmas Chocolate Yule Log served with Vanilla Ice Cream Bread and Butter Pudding brushed with marmalade, served with a vanilla bean custard
- Lemon Vegan Tarte Served with a drizzle of fruit coulis and raspberry sorbet (VG, DF)

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FESTIVE AFTERNOON TEA

£35 PER PERSON

Available between the 1st December and 22nd December Wednesday-Sunday

Menu

Selection of tea and coffee

Sandwiches

Smoked Salmon, Cucumber & Dill Cream Cheese
Roast Turkey, Herbs Onion Stuffing & Cranberry
Roast Beef, with Caramelized Onion & Watercress
Chicken with Cos Lettuce, Parmesan & Mayo
Brie and Fig Onion Chutney

Sweets

Rich Plain and Fruit Scones with
Clotted Cream and Jam
Warm Mince Pie
Mini Fruit Tart
Yule Log
Macaroon