



Includes Christmas Crackers

Lunch or Dinner time Carvery £ 32.00 per person

Homemade Soup of the Day, Smoked Paprika Croutons, Petit Pain Roll Honeydew Melon, Dark Cherry & Champagne Compote, Forest Berry Coulis Chicken Liver Parfait, Cranberry, Apple & Anise Chutney, Brown Toast Prawn & Crayfish Cocktail, Gem Lettuce, Bloody Mary Sauce

Your choice of

Roast Topside of Beef, Roasted Turkey Breast or Roast Loin of Pork

All served with steamed seasonal vegetables, Yorkshire pudding, pigs in blankets & homemade pan gravy Roast Salmon Fillet, Smoked Bacon & Leek Potato Cake, Broccoli, Dill & Vermouth Cream Savoury Caramelised Onion & Brie Bread & Butter Pudding, Smoked Sour Cream, Crispy Fried Onions

> Traditional Christmas Pudding, Vanilla & Brandy Sauce Spiced Apple Crumble Cheesecake Mint Chocolate Torte Citrus Lime Slice

Freshly Brewed Coffee served with Warm Mince Pies

20 or more guests? Dine in a private dining room, complete with Christmas decorations at your preferred time with your own Private Chef. Room Hire £ 100.00

Pestive Afternoon Tea

Served traditionally on a stand, you really won't know where to start All items are baked by our pastry chef with warm, homemade scones served with clotted cream & jam, delicious sugary Welsh Cakes as well as beautifully made finger sandwiches

Thursday 1st December - Saturday 31st December 2022 £ 28.00 per person

Tea Time with Father Christmas

Monday 12th December & Tuesday 13th December Monday 19th December & Wednesday 21st December

4.00pm = 6.00pm

Disco by Mad Mel, Buffet Tea & a visit to Santa's Grotto, where the Children will receive a gift Don't forget a dance with Santa's Elves

£ 17.00 per Child

£ 3.00 per Adult (with a complimentary tea or coffee)







Christmas Party Nights 4 Course Menu

Whipped Chicken Liver & Wild Mushroom Parfait, Toasted Brioche, Homemade Piccalilli

Duo of Honeydew and Canteloupe Melon, Gooseberry, Elderflower Compote, Blackberry Gel



Smoked Potato, Onion & Truffle Soup



Roast Chicken Supreme, Leek, Cheddar & Bacon Cream Sauce
Braised Beef Featherblade, Sweet Onion & Thyme Jus
Pearl Barley Risotto, Garlic & Tarragon Emulsion, Crispy Leeks



Lemon & Lime Mascarpone Cheesecake, Lemon Curd

Chocolate Hazelnut Ganache, Praline Cream

Christmas Day

Chicken, Ham & Parsley Terrine, Cranberry Pickle, Brioche Croutons Duo of Melon, Sour Apple Gel, Blueberry & Prosecco Compote

Tomato, Basil & Pepper Soup, Crème Fraiche

Roast Turkey Breast, Sage and Onion Stuffing, Yorkshire Pudding, Pig in Blanket, Pan Gravy Roast Sirloin of Beef, Pan Gravy, Homemade Yorkshire Pudding Plaice Paupiettes, Crab & Lobster Mousse, Tenderstem Broccoli, Duchesse Potato, Lobster Bisque Potato Gnocchi, Blue Cheese Cream, Sweet Onion, Parmesan All served with Seasonal Vegetables, New & Roast Potatoes

> Traditional Christmas Pudding, Brandy and Vanilla Sauce Sticky Date Pudding, Butterscotch Sauce Strawberry & Lime Cheesecake Chocolate & Orange Ganache

> > Coffee & Warm Mince Pies

£ 80.00 per person Children £ 42.00 (12 or under)

Cover Charge (Children not eating £ 25.00 per child under 2)

New Year's Eve Gala Vinner Vegas Style

Saturday 31st December £ 75.00 per person

Celebrate the end of 2022 with us at the Parkway Hotel & Spa

and see in the New Year in style

With a live entertainment and 6 course Gala Dinner

Pork Rillette, Soy, Sesame & Plum Dressing, Plum Compote, Crisp Brioche Croutons

Honeydew Melon, Passion Fruit Pate du Fruit, Caramelised Pineapple, Passoa & Vanilla Vodka Syrup

Pea & Smoked Ham Soup

Poached Salmon & Crab Arrancini, Garlic & Lemon Mayonnaise, Parmesan

White Chocolate & Raspberry Bar Vanilla Bean Crème Brulee, Shortbread Biscuits

Coffee and Chocolate Mints

Live Entertainment from Jeff Hooper - £ 50.00pp The welcoming surroundings make this the perfect place to enjoy a relaxed buffet with family & friends (over 18's only)





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