

Christmas Party Night at Saxon Hall

SATURDAY 13TH DECEMBER 2025

DOORS OPEN AT 18:30

STARTERS

King Prawn & Haddock Fishcakes served with Homemade Tartare sauce

Freshly Made Halloumi Fries served with Side Salad & Sweet Chilli Dip

Chefs' Homemade Leek & Potato Soup with Chives

Duck Liver & Port Pâté with Baked Brioche Fingers & Homemade Spiced Onion Chutney

MAIN COURSE

✦ Traditional Roast Turkey with Pigs in Blankets, Chestnut & Apricot Stuffing, Roast Potatoes & Fresh Festive Vegetables

Minted Lamb Shank with Red Wine Jus served with Roast Potatoes and Fresh Festive Vegetables

Fillet of Sea Bass with Spinach, Leek & Watercress Sauce served with Crushed New Potatoes

Hazelnut, Cashew & Cranberry Nut Roast served with Vegan Gravy

DESSERTS

Christmas Pudding served with Brandy sauce

Blackforest Cheesecake served with Kirsh Cream

Lemon & Raspberry Possett served with Homemade Shortbread Biscuits

Traditional Cheese & Biscuits

FOLLOWED BY TEA, COFFEE & MINCE PIES

TICKETS ONLY TBC | TICKET PRICE INCLUDES TABLE WINE & ENTERTAINMENT 'TIL MIDNIGHT

For more details contact Phil on 01702 545554 or email him on phil@saxonhall.co.uk

SCAN ME!

