

*Have a...*

# *Haywards Christmas*

*We believe the magic of Christmas starts long before the 25th December.*

We have it all wrapped up here at Haywards, for pre-Christmas gatherings of friends, colleagues or family; whether it be for a quiet lunch or dinner to chat or to get Christmas started with more of a bang. Feast your eyes on our two Christmas menus, the a la carte on offer throughout December or our Party night menu, which includes a disco and the opportunity to both dine in our festive heated marquee and then dance the night away.

Whichever you choose you can be assured of a warm welcome, freshly prepared food, a stunning location and great wines- all the vital ingredients to ensure your Christmas get together is one to remember. So whether you're 2 people or 200, we look forward to welcoming you to Haywards at Hurtwood this Christmas.



# *Celebrate in style this Christmas*

**Our Christmas A La Carte Menu featured below is priced at £29.95 pp.**

**With our Christmas menu, we will require a deposit of £12.50 per person to secure your booking and a pre order 7 days in advance of your function. An optional 10% service charge will be added to your bill.**

## **1st Plate**

Crab Bisque served with an Emmental Cheese Crouton with a Swirl of Double Cream  
Charcuterie Plate, a selection English and Continental Meats served with Mixed Leaves dressed with a Balsamic Reduction  
Pork & Duck Terrine enhanced with Cranberries and Pistachios served with Melba Toast  
Goats Cheese Mousse with Pickled Beetroot and Granola enhanced with Walnuts  
Smoked Salmon with Rocket and Caper Salad  
Clementine, Feta and Winter Leaf Salad dressed with a Citrus Olive Oil Dressing

## **2nd Plate**

Traditional Roast Turkey with Pigs in Blankets, Homemade Sausage Stuffing, Rich Red Wine Jus served with Homemade Cranberry Sauce  
28 day Dry Aged Fillet Steak served on a Butter & Garlic infused Crouton served with a Wild Mushroom Jus (£3.00 supplement)  
Pan Roasted Duck Breast with a Griottine Cherry and Cognac Sauce  
Fresh Fish and Seafood Medley, gently sautéed in a White Wine Cream Sauce  
Wild Mushroom and Port Brioche, accompanied by Seasonal Fresh Vegetables and Vegetarian Friendly Roast Potatoes  
Best End of English Lamb served with Redcurrant and Rosemary Reduction

## **3rd Plate**

Traditional Christmas Pudding served with Brandy Butter and Double cream  
Christmas Trifle enhanced with Grand Mariner and Double Cream  
Mulled Wine Poached Pears with a Hint of Cinnamon  
Layered Baileys Chocolate Cup topped with Crystallised Berries  
Trio of Movenpick Ice-Cream  
English and Continental Cheese Board served with Biscuits, Grapes and Celery (£2.00 supplement)  
**Your choice of Coffee and Tiffin or have a Liqueur Coffee £3.50 supplement.**



**Please call 01483 267 321 or email [haywards@hurtwoodparkpolo.com](mailto:haywards@hurtwoodparkpolo.com) to book..**

DANCE THE NIGHT AWAY WITH OUR *Christmas Party Nights*

**MENU BELOW IS AVAILABLE ON THE FOLLOWING DATES ONLY: Saturday 6<sup>th</sup> December and Saturday 20<sup>th</sup> December (5<sup>th</sup> & 19<sup>th</sup> now sold out).** Our prices all include Vat but for parties of 8 or more an optional 10% service charge will be added to your bill. Our Menu featured below is priced at £34.95 pp (to include the Disco).

**First Plate**

Crab Bisque laced with Double Cream & Napoleon Brandy  
Charcuterie Plate with Mixed Leaves  
Duck Liver Pate with Caramelized Onion & Port Chutney  
Smoked Salmon Terrine with Rocket Salad  
Baked Goats Cheese on a Ciabatta topped with Caramelized Onions

**Second Plate**

Bronzed Roast Turkey, Pigs in Blankets, Homemade Sausage Stuffing, Rich Red Wine Jus served with Homemade Cranberry  
Oven Roasted Trout Fillet on Wilted Spinach with a White Wine Sauce enhanced with Vermouth & Tarragon  
Pan Roasted Duck Breast with a Griottine Cherry and Brandy Sauce  
Wild Mushroom & Chargrilled Vegetable Strudel served with a Tomato Concassé

**All the above dishes will be served with a chef's vegetable selection to include Brussel Sprouts, Honey Roast Parsnips together with New & Roasted potatoes**

**Third plate**

Our Traditional Christmas Pudding with Brandy Butter & Double Cream  
Rich Chocolate Mousse with an Almond Ice Cream  
Crème Brûlée with an extra Christmas Twist  
Cheese Selection of English & Continental Cheeses - £2.50 supplement

**Followed by Coffee and Mints**



*Please call 01483 267 321 or email [haywards@hurlwoodparkpole.com](mailto:haywards@hurlwoodparkpole.com) to book..*