# Oraditional Orristmas Ohemed Exclusive Parties at <br> The Auction House 

£60+VAT per person (min. 100 guests), includes:<br>Venue from 7pm - 12:30am<br>Traditional Christmas theming Prosecco \& orange juice drinks reception 3-course sit down dinner Tea, coffee \& mince pie station<br>DJ entertainment Casino tables (fun money) Selfie Roamer!

Contact info@theauctionhouse.uk.com óv07471185007 Signed booking form \& 20\% deposit required to book. Remaining balance \& $£ 1000$ damages deposit due six weeks before the event. Event details \& extra guests to be finalised three weeks before.

Please choose one dish from each section on behalf of all your guests \& an alternative vegetarian option where required.

Starter
Roasted pepper, vine tomato \& fresh basil soup (vegetarian, contains celery \& dairy)
Creamy leek \& potato soup with lemon infused olive oil (vegetarian, contains celery \& dairy)
Butternut squash soup with lemon infused olive oil (vegan, contains celery)
Mozzarella, cherry tomato \& rocket salad with pesto (vegetarian, contains dairy \& nut)
Crayfish \& prawn cocktail with a green herb salad (contains egg)
Parma ham \& figs with balsamic vinegar \& parmesan cheese (contains dairy \& sulphite)
Lamb skewers served with a Mediterranean salad \& coriander pesto (contains dairy, gluten \& nut)
OMain Course
Traditional roast breast of turkey with all the trimmings (contains celery, dairy, egg, gluten, soya \& sulphite) Supreme of chicken with a tarragon \& tomato sauce served with seasonal vegetables \& roast potatoes (contains celery, dairy, egg, gluten, soya \& sulphite)
Supreme of chicken with a white wine sauce served with seasonal vegetables \& roast potatoes (contains celery, dairy, egg, gluten, soya \& sulphite)
Oven-roasted rack of lamb served with a Port \& red wine jus served with seasonal vegetables \& roast potatoes (contains celery, dairy, egg, gluten, soya \& sulphite)
Spiced carrot Wellington with seasonal vegetables \& roast potatoes (contains celery, gluten, soya \& sulphite)
Wild mushroom \& pea risotto with cherry tomatoes (vegetarian, contains celery \& dairy)
Sun dried tomato, asparagus, spinach \& pea risotto (vegetarian, contains celery \& dairy)
Asparagus \& pea girasole pasta with tomato \& basil sauce (vegetarian, contains dairy, egg \& gluten)
Asparagus, carrot, Brussel sprout \& red onion risotto (vegetarian, contains celery \& dairy)
Dessert
Baked vanilla cheesecake with wild berries compote (vegetarian, contains dairy \& gluten)
Traditional Christmas pudding with brandy Anglaise (vegetarian, contains dairy, gluten \& nut)
Creamy lemon tart with raspberry coulis (vegetarian, contains dairy, egg \& gluten)
White chocolate \& passion fruit cheesecake (vegetarian, contains dairy, egg, gluten \& soya)
Belgian double chocolate tarte with raspberry coulis (vegetarian, contains dairy, egg, gluten \& soya) Chocolate, coconut \& raspberry tart (vegan, contains soya)

Tea, coffee \& mince pie (vegetarian, contains dairy, egg \& gluten) station
Please note, all menu items may contain, contains traces of, or encounter all 14 main allergens.


