

at The Auction House

Contact info@theauctionhouse.uk.com or 07471185007 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.



This year, make your way to a traditional Christmas escape, enjoy a delicious 3 course dinner, complete with themed props, casino tables with fun money and selfie roamer! The exclusive Christmas parties are perfect for large parties of 100 - 400 guests.







Pre-Order Drinks:

Auction House Chardonnay - £13.99 per bottle
Auction House Shiraz - £13.99 per bottle
Hilmar Springs Zinfandel Blush - £13.99 per bottle
Prosecco Di Maria - £25.00 per bottle
Bucket of 6 Beers (Budweiser or Corona or mix) - £21.00 per bucket
Jug of Orange Juice - £3.00 per jug
Bottle of Coca Cola or Coke Zero (1.51) - £3.00 per bottle

Drinks Tokens = £4.00 incl. VAT per token (1 token = a glass of wine, pint of beer, bottle of beer or single shot spirit with mixer)

Unlimited drinks package = £35 incl. VAT per person (incl. 4 hours of draught beer, bottled beer, house wines & soft drinks)



Starter

Roasted pepper, vine tomato & fresh basil soup (vegetarian, contains celery & dairy) <u>Creamy leek & potato</u> 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)

Main 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)