



The Wellington Arms

Basingstoke Road, Stratfield Turgis, Hampshire, RG27 0AS

PRIVATE PARTY NIGHTS

Celebrate the festive season in style this year and let us look after you. Our events team will ensure every detail is perfect so that you can let your hair down, relax and party safely, alongside your colleagues.

STARTERS

Chef's chicken liver parfait, onion marmalade, garlic crostini, dressed baby leaves

Roasted fig and blue cheese salad, dressed baby leaves, brioche croutons, mustard vinaigrette

Smoked salmon and chive tartlet, dressed rocket, beetroot and dill salsa

GF

V ** GF

GF

MAINS

Roast turkey and sage and onion stuffing, roast potatoes, pig in blanket, roast root vegetables, sauteed sprouts, rich red wine gravy

Grilled fillet of sea bass, crushed new potato, spinach and clam chowder, dressed rocket

Baked flat mushroom stuffed with squash, spinach and sage, herb crumb roasted new potatoes and beets, rich tarragon gravy

GF

GF

V GF

DESSERTS

Traditional Christmas pudding, brandy sauce and redcurrants

Glazed Lemon tart, winter berry compote, Chantilly cream

Irish cream cheesecake, chocolate crumbs, dark chocolate sauce

Choose one dish per course for everyone. Dietary requirements will be accommodated separately.

V GF

V GF

Tea. Coffee and petit fours

£48.95 per person (including a DJ and disco)

Please note, private party events will take place in the Waterloo Suite. Available from Fri 26th November. Based on a minimum of 60 guests and a maximum of 90 guests.

V Vegetarian dish

****** Can be adapted to vegan on request

GF Uses non gluten containing ingredients (ngci)

GF Can be adapted to use non gluten containing ingredients on request

For more information or to place a booking, contact our Events Team on
01256 882214 events@wellingtonarmshampshire.co.uk

