

Christmas at The Cresset 2024

Christmas Marties Christmas at The Cresset 2024

Private Parties

We are thrilled to announce the return of our Christmas Parties for 2024, and look forward to celebrating the festive season with you.

Whether you're planning a cosy get-together with loved ones or a big bash for your workmates, we're here to help make it happen.

Book one of our air-conditioned function suites on the first floor and plan your perfect event. Room hire includes:

- Air-conditioned suite hire
- White table linen
- Winter-wonderland colour scheme table centres and decorations
- Christmas crackers and napkins
- Mood lighting
- Dancefloor
- Private bar with staff
- Event manager and hospitality team

We offer a variety of options, from laid-back buffets to formal sit-down dinners – afternoon or evening, we can tailor your event to suit you. We can also recommend local suppliers for entertainment and activities to help your party really raise the roof!

All our menus are carefully prepared in-house to ensure the freshest and highest quality dishes. We take pride in offering exceptional service and flexibility, tailoring custom packages to fit your specific event needs.

Check out our Christmas menu options on the following pages or get in touch with our dedicated events team to create a personalised menu just for you.

If you're interested in booking or have any questions, feel free to reach out to our Events Team at 01733 842513 / 841515 or email functions@cresset.co.uk. We're here to help!

Christmas Parties

Christmas at The Cresset 2024

Christmas Party menu 3-course £40.00 per person

Homemade leek & potato soup, with a freshly baked roll (Ve, GFO)

Tomato, Basil, and Mozzarella stack ve, GF

Brussels pâté with toasted bread and a sweet chutney

Traditional Roast Turkey GFO

Roast turkey breast, sage & onion stuffing served with rosemary roast potatoes, roasted parsnips & carrots, Brussels sprouts, homemade Yorkshire pudding, chipolata wrapped in bacon and gravy

Slow Roasted Beef GFO

Feather blade of beef, slow roasted in a red wine jus, served with rosemary roast potatoes, roasted parsnips & carrots, Brussels sprouts, homemade Yorkshire pudding and gravy

Mushroom & Stilton Wellington v

Tender mushrooms and wilted spinach with creamy Stilton encased in puff pastry, served with rosemary roast potatoes, roasted parsnips & carrots, Brussels sprouts, and vegetarian gravy

Moroccan Nut Roast ve, GF

Moroccan spiced brown rice, sultanas, apricots & cranberries, with sweet butternut squash chutney & baked almonds. Served with rosemary roast potatoes, roasted parsnips & carrots, Brussels sprouts, and vegan gravy

Cheese and Biscuits v, GFO
Three cheeses with a selection of biscuits, grapes, and a red onion chutney

Traditional Christmas Pudding veo served with brandy cream.

Chocolate and Cherry Tart ve, GF served with Vanilla ice cream veo

Coffee & Mints

GF: Gluten Free • GFO: Gluten Free option available V: Vegetarian • Ve: Vegan • VeO: Vegan option available

Christmas Parties

Christmas at The Cresset 2024

Christmas Party menu 2-Course meal £34.00 per person

Traditional Roast Turkey GFO

Roast turkey breast, sage & onion stuffing served with rosemary roast potatoes, roasted parsnips & carrots, Brussels sprouts, homemade Yorkshire pudding, chipolata wrapped in bacon and gravy

Slow Roasted Beef GFO

Feather blade of beef, slow roasted in a red wine jus, served with rosemary roast potatoes, roasted parsnips & carrots, Brussels sprouts, homemade Yorkshire pudding and gravy

Mushroom & Stilton Wellington v

Tender mushrooms and wilted spinach with creamy Stilton encased in puff pastry, served with rosemary roast potatoes, roasted parsnips & carrots, Brussels sprouts, and vegetarian gravy.

Moroccan Nut Roast ve, GF

Moroccan spiced brown rice, sultanas, apricots & cranberries, with sweet butternut squash chutney & baked almonds. Served with rosemary roast potatoes, roasted parsnips & carrots, Brussels sprouts, and vegan gravy

Cheese and Biscuits v, GFO

Three cheeses with a selection of biscuits, grapes, and a red onion chutney

Traditional Christmas pudding veo served with brandy cream.

Chocolate and Cherry Tart ve, GF served with Vanilla ice cream veo

Coffee & Mints

GF: Gluten Free • GFO: Gluten Free option available V: Vegetarian • Ve: Vegan • VeO: Vegan option available



Christmas Party menu Fork Buffet £30.00 per person

Sliced Roast Turkey Home Cooked Honey Roast Ham Vegan option: Leek & Mushroom Pie ve, GF

Sides and Salads:

Hot & Herby New Potatoes
Mixed Green Salad
Tomato & Onion Salad with Fresh Herbs
Spicy & Fruity Couscous
Stuffing Balls
Chunky Homemade Coleslaw
Freshly Baked Bread Rolls

Dessert:

Chocolate and Cherry Tart (ve, GF) served with Vanilla ice cream VeO

Coffee & Mints