

Big Pan Feast Night

Join us for a wonderful evening in our beautifully decorated Tipi's. A magical place to celebrate the festive season with friends, family and colleagues. Complete with live Ceilidh band, stunning food, open fire and twinkling lights within an enchanting location.

WITH A GENEROUS RUSTIC FLAVOUR PENCOOSE PANTRY'S EXPERIENCED AND WELL KNOWN CHEF WILLIAM MARSDEN WILL COOK YOU THREE WONDERFUL COURSES, USING LOCALLY SOURCED INGREDIENTS

WELCOME DRINK (CHAMPAGNE COCKTAIL) AND STANDING STARTER FROM 7PM. TO BE SEATED FOR MAIN COURSE BY 8PM



A SELECTION OF THE FOLLOWING STANDING STARTERS:

FILO PASTRY BASKETS WITH TURKEY, BACON AND CRANBERRY
CROSTINI WITH SMOKED HADDOCK MOUSSE AND PARSLEY OIL
CROSTINI WITH RED PEPPER AND TOMATO SALSA AND GOAT'S CHEESE
DEVILS ON HORSEBACK (PRUNES WRAPPED IN BACON)
MIXED ROOT VEGETABLE CRISPS – HOMEMADE
SHOT GLASS OF ROASTED BUTTERNUT SQUASH SOUP AND HERB BUTTER



HOMEMADE BAGUETTES AND BUTTER



WILLIAM'S "TARTIFLETTE" WITH POTATO, CHICKEN, CHORIZO, RED PEPPER, RED ONION AND THYME
SWEET POTATOES SLOW COOKED IN PENCOOSE HONEY, WITH TOMATOES, CHICKPEAS AND WINTER SPICES (V)

SERVED WITH RAGU OF BROCCOLI AND WINTER GREENS FROM CUSGARNE ORGANIC FARM



CHRISTMAS CHOCOLATE YULE LOG, SERVED WITH WHITE CHOCOLATE AND COFFEE BEAN SAUCE
PEARS AND PLUMS POACHED IN RED WINE
FRESHLY GROUND COFFEE AND TEA

*£35 per person
Carriages 11pm*

