



# *Christmas at Ours!*

Christmas is a special time for us, we love the Yule time season. Think Christmas Grotto in the garden, stockings on the mantle, mulling of the wine, logs burning on the fire, all in all a Winter Wonderland!

Lunch, early evening or late into the night, The Lost Angel is the perfect venue for your 2009 Christmas celebrations. Be it private hire or sharing the space with others. Dinner for up to 40 in our private room, up to 30 in the forest or 20 under the trumpets. As well as a more informal drinks and canapé/buffet option for parties up to 80 in the room with the pink fireplace, or 240 people for the whole building.

Our 3 course meal is served in the evening with an “added extras” option, to make your Christmas even more memorable. For lunch, we have a 2 and 3 course option. All menus are available Sunday to Friday lunchtime from December 1st through to the 23rd.

Pre orders and a deposit are required for all bookings. Prices for all Christmas packages and times of sittings are shown below. There is a 12.5% service charge with all monies going directly to the staff.

## **Sit Down Meal**

Minimum 4, maximum 60

### **‘Christmas Lunch’ at The Lost Angel**

2 courses (starter and main), coffee and mince pies. £19.50 per person

### **The Angelic ‘Christmas Dinner’**

3 courses including coffee, chocolate truffles and mince pies. £29.50 per person

### **The Angelic ‘Christmas Dinner’ with “added extras”**

All of the above including a champagne cocktail upon arrival, and cognac, port, or mulled wine after dinner. £37.50 per person

## **Buffet, Served Informally**

Minimum 20, maximum 240

### **The ‘Angels Share’ Buffet**

Selection of buffet and canapé style fodder. £15.50 per person

### **The Pimped ‘Angels Share’ Buffet**

Buffet with a cocktail reception. £19.50 per person

Prices include crackers, hats and fun novelties. Lunch is served between 12 and 3pm and in the evening we have two sittings of 7pm and 9pm. For drinks bookings we do require a buffet to be ordered.

## **The Buffet**

Selection of bread and oils

Daube de beauf

Monkfish & Jerusalem Artichoke skewers

Roasted vegetable cous cous

Smoked Chicken tagine

Purple & golden beetroot salad

Pear, Walnut & Stilton salad

Warm mince pies & cream

Selection of British cheeses



## How the Buffet Works

### Lunch

Choose an arrival time between 12pm and 3pm. Cocktail reception (optional) served upon arrival, food will be served half an hour afterwards. If we have an evening buffet booking following yours we may have to ask you to vacate the area by 6pm. If you require the space for the entire day, let us know and we will see what we can do.

### Evening

Choose an arrival time of 6.30pm or 8.30pm. Cocktail reception (optional) upon arrival, food will be served between 7pm and 9pm.

## 3 Course Menu

### *Starters*

Roasted aubergine and chestnut soup (v)

Smoked duck and orange salad

Foie Gras parfait with pear chutney

Spiced goats cheese on toast with Christmas chutney and Bayonne ham

### *Mains*

Saddle of lamb, stuffed with spinach and wild mushrooms

Grilled Duck breast with parsnip puree

Roast Halibut steak with creamed leeks and girolles

Wild mushroom ravioli

(All main courses to be served with a selection of vegetables)

### *Desserts*

Valrona pot au chocolat

Apple and pear tart

Christmas pudding with Brandy butter

Coffee and Truffles with mince pies