



# FESTIVE AFTERNOON TEA



We welcome you to warm up this season with free flowing fresh filter coffee and a selection of teas.

£37.50 per person

Sparkling Afternoon Tea £50.00 per person

A selection of festive sandwiches

Festive scones with fruits (V)

Warm plain scones (V)

Cornish clotted cream (V, GF)

Preserves (V, VE, GF)

A selection of mini Christmas cakes (V)

## Available throughout December.





















# FESTIVE LUNCHES, DINNERS & PARTY NIGHTS



## CHRISTMAS PARTY NIGHTS

Sir Christopher Wren's party nights have it all! Enjoy a welcome drink, 3 course meal, tea and coffee, mince pies, crackers, hats, novelties and music from our resident DJ.

6.30pm – Pre-dinner drinks 7.00pm – 3 course dinner followed by dancing

November, Sunday & Wednesday Nights in December: £59.00 per person

Thursday - Saturday Nights in December: £69.00 per person

## FESTIVE LUNCHES & DINNERS

3-course lunch £42 per person 2-course lunch £35 per person

3-course dinner £48.00 per person
Includes a welcome drink and 3 course meal

Available throughout December
\*For private parties a room hire supplement and
minimum numbers will apply

# FESTIVE LUNCHES, DINNERS & PARTY NIGHTS MENU

#### **STARTERS**

Ham hock terrine carrot and gherkins, toasted brioche and red onion marmalade (GFA)

A duo of smoked salmon and beetroot gravadlax sour cream and chive, brown bread (GFA)

Roasted plum tomato and garlic soup Cold-pressed basil oil (V, VE, GF)

#### MAIN COURSE

Turkey paupiette traditional trimmings (GF)

Seared sea bream warm new potato salad, fennel compote, baby vegetables, dill cream sauce (GF)

Goats cheese arancini
Baba ganoush and Pomodoro sauce
(V)

Nut roast
Celeriac and parsley mash, seasonal brassica melange and rich tomato sauce
(V, VE, GF)

#### **DESSERTS**

Belgium chocolate brownie coffee crème Anglaise, fresh raspberries (V, GFA)

Christmas pudding brandy sauce and confit redcurrants (V, GFA)

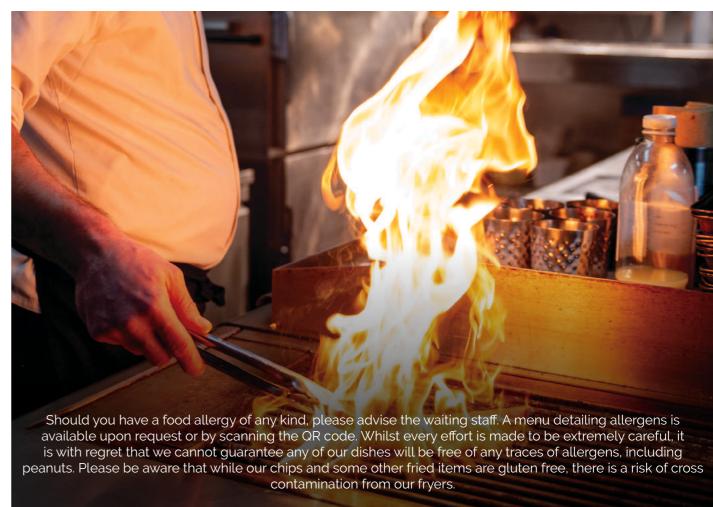
Lemon tart crushed meringue, red berry coulis (V)

Tea or Coffee Mince pies















## CHRISTMAS DAY LUNCH MENU



# **RECEPTION** Amuse bouche

#### **STARTERS**

Native lobster, prawn and crab tian bloody mary sauce, pickled cucumber *(GF)* 

Confit duck and pancetta roulade redcurrant jelly, toasted brioche (GFA)

White onion soup Gruyere cheese croute (V, GFA)

Caramelised shallot and goat cheese tarte tatin roquette and balsamic glaze (V)

### **INTERMEDIATE**

Champagne sorbet (V, VE, GF)

#### **MAINS**

Traditional roast turkey (breast and leg) (GF) sage and onion stuffing, parsnips and carrots, sage roast potatoes, sprouts, kale and pigs in blankets

Braised lamb shoulder and honey roast lamb noisette
Dauphinoise potatoes, confit tomatoes and fine beans

Seared stone bass (GF)
Lobster spring roll, purple potatoes, Russian salad

Wild mushrooms, baby spinach and feta mille-feuilles (V) roquette, toasted pine nuts and balsamic glaze

### **DESSERTS**

Christmas pudding
Brandy sauce
(V, GFA)

Salted caramel and chocolate pyramid Chocolate soil and raspberry gel (V)

Choux bun
Rum and raisin ice cream
(V)

Cranberry and white chocolate cheesecake Honeycomb ice cream (V)

Tea, coffee and mince pies (V)



# CHRISTMAS DAY CHILDREN'S MENU



#### **STARTERS**

Roasted plum tomato soup with bread roll (VE)

Breaded mini chicken fillets dippers and tomato dips

Trio of melon and fresh berries raspberry coulis (VE)

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#### **MAINS**

Traditional turkey breast traditional trimmings

Mature mini British sirloin steak, French fries and seasonal vegetables

Penne pasta, fresh tomato and basil sauce (V, VE)

**DESSERTS** 

Warm chocolate brownie, vanilla ice cream and chocolate sauce (V, can be vegan)

#### Banana sundae

brownie pieces, vanilla and chocolate ice cream, chocolate sauce and mini marshmallows (V, can be vegan)

Fresh fruit salad, passion fruit coulis (VE)

# BOXING DAY AFTERNOON TEA

Embrace the cherished tradition of afternoon tea with a festive twist at the Sir Christopher Wren Hotel this Boxing Day.

Available only on the 26th December

£49 per adult £24.50 per child (up to 12 years old) SEASONAL FANCIES

Mince pies
Stollen cake
Mini chocolate log
Carrot cake bauble
Vanilla and berry cheesecake

**SCONES** 

Cranberry, raisin and citrus peel Plain

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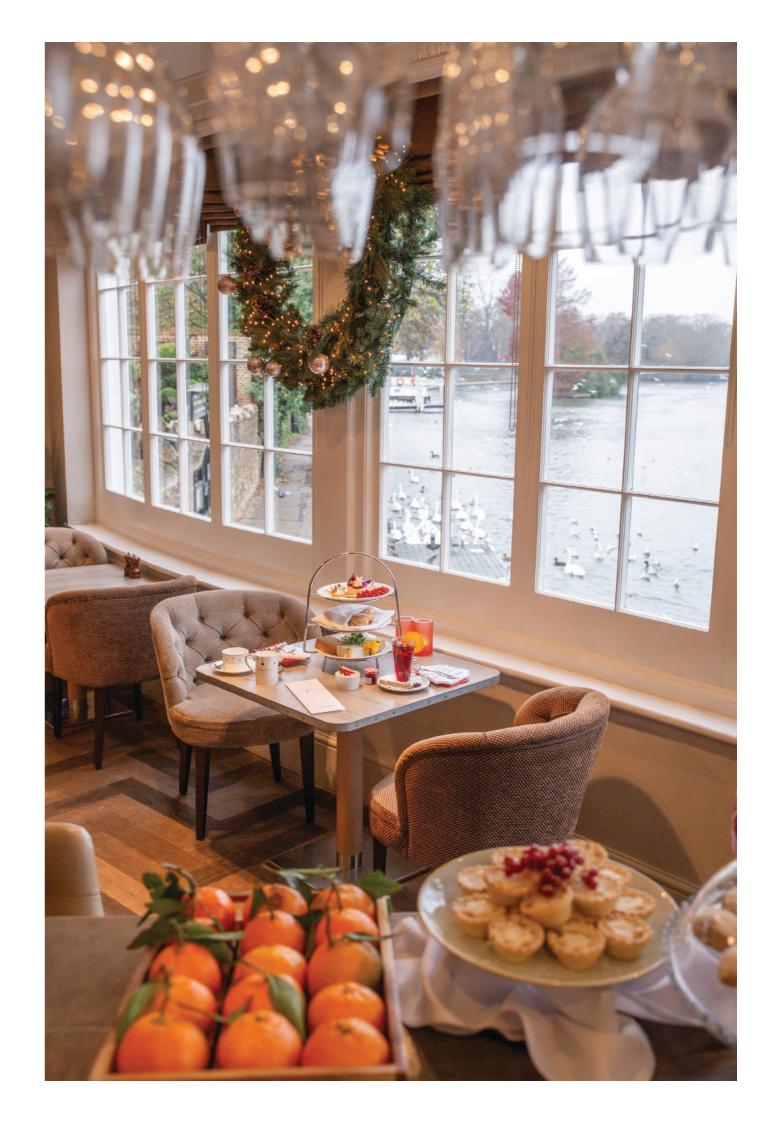
#### **SANDWICHES**

Turkey and cranberry sauce
Truffle egg mayo and cress
Mature cheddar and tomato chutney
Smoked salmon, cream cheese and cucumber

#### MINI SAVOURIES

Lobster brioche roll with Marie Rose sauce
Lamb bon bon with mint yoghurt
Goats cheese and red onion tartlet

Served with a glass of mulled wine











# NEW YEAR'S EVE GALA DINNER



## £145 per adult

Celebrate New Year's Eve in style at our black-tie dinner in the Princess Suite. Your evening begins with a welcome drink and then indulge in a sumptuous five-course menu and evening entertainment.

Our resident DJ will bring you in to 2025 with your dancing shoes on!

7pm Welcome Drinks 7.30pm Dinner 1am Carriages

Start the new year the right way and stay at Sir Christopher Wren Hotel after the party! Guests visiting us for New Year's Eve can enjoy 20% off our Best Flexible Rate.

Please note that this is a mixed table event and you may be seated with other guests.

# NEW YEAR'S EVE GALA DINNER MENU



#### **RECEPTION**

Amuse bouche

#### STARTERS

Pressed chicken and fois gras terrine sauterne aspic, toasted brioche (GFA)

Pan-seared scallops squid ink risotto, pancetta crumble (GF)

Beetroot and vodka home-cured salmon celeriac remoulade, compressed pickled cucumber (GF)

**Dubarry soup** white truffle oil (V, VE, GF)

#### INTERMEDIATE

Gin and lemon tonic sorbet (V, VE, GF)

#### **MAINS**

Scottish beef fillet Wellington

Dauphinoise potatoes, roasted carrots and parsnips, garlic
fine beans and red wine jus

Seared duck breast fondant potato, chestnut puree and caramelised beets (GF)

Seared sea bream saffron cocotte potatoes, baby carrots and romanesco, Chablis sauce (GF)

Goats cheese arancini
spicy pomodoro sauce, sweety drop pepper
and dressed roquette
(V)

#### **DESSERTS**

Chocolate fondant vanilla ice cream, red berry coulis and chocolate crumb (V)

**Vanilla and Lemon cheesecake** crushed meringue and raspberries *(V, GFA)* 

Baked Alaska almond tuille and red berry coulis (V)

British cheese selection biscuits, grapes and quince jelly (V, GFA)

Tea, coffee and petit fours



## 01753 442400 WRENS\_EVENTS@SAROVA.COM

A non-refundable / non-transferable deposit of £20.00 per person is required to confirm your reservation along with a signed contract. Full terms and conditions will be issued when you make a provisional booking.

Full pre-payment is required 8 weeks prior to the date of the event, unless otherwise agreed by our Events Team in writing. All pre-payments are non-refundable and may not be transferred. All rates quoted are subject to availability and include VAT. Prices are based on minimum numbers for selected dates and events.

Please note an additional administration fee of £50 may apply for any amendments made less than 7 days prior to your event.



## MENUS, WINE SELECTIONS AND OTHER CONDITIONS

Menus and wine pre-orders for all Christmas functions are required no later than 4 weeks prior to the event. The minimum age for all Christmas parties is 18.

Dress code for New Year's Eve Gala Dinner is Black Tie.

#### **ANY ALLERGIES?**

Before pre-ordering please inform your event contact of any special dietary needs your group may have. A menu highlighting all types of allergens is available in advance via our Events Team.

Whilst every effort is made to be extremely careful, it is with regret we cannot guarantee any of our dishes will be free of any traces of allergens, including peanuts.

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