



THE LYDIARD HOUSE & ANNEXE
Weddings | Conferencing | Dining | Accommodation

COMEDY DINNER SHOWS

at The Lydiard House

Friday 3rd December



Saturday 18th December



£74.50 per person

Includes Bucks Fizz on arrival, delicious three-course dinner with coffee and after dinner chocolates, plus DJ and disco.

Arrive from 7pm. Carriages 12.30am.

FESTIVE MENU

Starter

Classic Prawn Cocktail with Marie-Rose Sauce and Crisp Leaf Salad.

Duck Pate with Autumn Fruit Chutney and Toasted Brioche.

Warm Goats Cheese and Caramelised Onion Tart, With Apple & Beetroot Salad and Balsamic Dressing. (VG)

Roasted Butternut Squash Soup with Chilli & Coconut Cream. (VE) (GF) (DF)

Main Course

Traditional Norfolk Turkey Breast, Pigs in Blankets, Sage Stuffing, Cranberry Sauce and Roast Gravy. (GF)(DF)

Roast Loin of Pork & Sea Salt Crackling served with Sage Stuffing, Apple sauce & Lydiard Heritage Cider Jus. (GF)(DF)

Salmon Darne topped with Lemon & Parley Crumb, served with White Wine & Tarragon Cream Sauce and New Potatoes.

Roasted Winter Vegetable Torte served with a Vine Tomato & Mix Bean Cassoulet. (VE) (GF) (DF)

All the above main courses are served with Roasted Chateaux Potatoes and a medley of seasonal vegetables.

Dessert

Christmas pudding with Brandy Sauce.

Winter Berry Cheesecake with Raspberry Coulis.

Rich Chocolate Tart served with a Roche of Salted Caramel Ice cream. (VE) (GF) (DF)

Best of British Cheese Plate with Christmas Chutney.

Coffee & After Dinner Chocolate.

Discounted drinks packages available ask for details at time of booking

Book now to avoid disappointment
01793 464644

www.lydiardpark.org.uk

SWINDON
BOROUGH COUNCIL

Discounted bedroom rates available ask for details at time of booking