



...And a Partridge in a Pear Tree.

CHRISTMAS PARTIES & EVENTS AT LIME WOOD

CELEBRATE THIS CHRISTMAS AT LIME WOOD

Move over tinsel and trifle, bring on truffles and torte! Indulge yourself this Christmas and cosy up by the fire, enjoy all the simple pleasures that will make this festive season the most indulgent, laughter-filled and memorable yet – and you won't have to lift a finger!

We may be biased, but Lime Wood really is the ideal party venue, whether it's a family shin-dig, Christmas gathering or annual get-together we love it when people celebrate here.

Personal, relaxed and the perfect house party getaway; with private dining spaces that can seat from 8 up to 52, celebrate with us and we will take care of the rest!

Our Chefs Angela Hartnett and Luke Holder will do the cooking, pulling together both of their much admired signature styles, to create Hartnett Holder & Co, our relaxed Italian restaurant and bar. You can expect an indulgent Forest Feast where everyone will be taken care of; the turkey will be plump and gorgeous, the roots all forest fresh, the wines handpicked and to top it all off the ultimate Christmas pud!

Christmas is after all an excuse, if ever we needed one, to eat, drink & be merry!

FESTIVE FIZZ & SEASONAL SPIRITS!

We want to make your event as special as possible so why not kick off your celebrations with our Christmas Tipples & Nibbles! Just choose which package you would like to add on for your arrival aperitif –

Christmas Cocktail & Arancini £12 per person

Christmas Fizz & Smoke House Board £18 per person

Wine for your event can be chosen from the Events Wine List on booking.

Events enquiries contact 02380 287 177 or events@limewood.co.uk

CHRISTMAS EVENTS LUNCH & DINNER MENU

STARTERS

Pressed confit duck, spiced date, tardivo
Lightly cured salmon, seaweed mayo, sweet & sour shallot
Gorgonzola tart, poached pear, walnut salad



MAINS

Beef cheek, black cabbage, sage & onion crusted bone marrow, roast carrot
Roast Norfolk Bronze turkey, all the trimmings
Hake, curried mussel chowder
Polenta agnolotti, truffle, artichoke
Selection of side dishes for the table



DESSERTS

Dark chocolate & blood orange tart
Poached spiced quince, sweet ricotta, pistachio
Christmas pudding, brandy cream
English & Italian cheese board (£10 supplement)

Lunch £45 per person
Dinner £55 per person

8-26 guests

Guests can pre-order from the full menu above. The pre-order is required no less than 10 working days before your event date.

27 or more guests

Please choose 1 option per course from the menu above. The pre-order is required no less than 10 working days before your event date.

ITALIAN SHARING FEAST

We believe the best meals are those shared with friends, gathered around one big table, and enjoyed with the much loved Italian family approach to eating.

Food and fun, and eating and enjoyment go hand in hand, so celebrate this Christmas with our Italian Sharing Feast; five or seven courses of fresh, flavoursome HH&Co classics with a festive twist to be shared over a long leisurely lunch or dinner at the most wonderful time of the year.

You will receive a selection of dishes, presented on 'family style' sharing boards and platters.

5 courses £75 per person
7 courses £100 per person

Our Italian Sharing Feast is available in all of our Private Dining Rooms.



HH&CO BACKSTAGE COOKERY SCHOOL KITCHEN TABLE SUPPERS

Most of life happens at the kitchen table – a place of connection and comfort. There's something about sitting at the kitchen table and eating as a gang that brings a household together – it becomes a real event!

Why not do something a little bit different this Christmas and gather around our Cookery School kitchen table for a real Italian family-style feast that is cooked right in front of you by Iain, our Cookery School Chef. Just imagine you have escaped to a great friends house for the ultimate kitchen table supper... but you won't have to lift a finger and you can even escape the washing up!

Chef Iain will prepare and serve you a 5 course sharing menu for you all to tuck into, so no food envy here, you all get to try a little of everything!

£75 per person

If you are looking for something just that little bit extra why not add one of our arancini workshops onto your festive celebration? Roll up your sleeves and spend an hour in HH&Co Backstage, the cookery school, and rustle up some of Angela's favourite arancini! Once you have prepped your arancini we'll cook these up for you to enjoy with your aperitif prior to sitting down in your private dining room. To get the party started a glass of fizz each is included for all your party!

£50 per person (Subject to availability of the cookery school)