



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 50, 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](mailto:events@limewood.co.uk)

# CHRISTMAS EVENTS LUNCH & DINNER MENU

## STARTERS

white onion & pecorino soup  
smoked salmon tart, pickled cucumber, crème fraiche, dill  
chicken liver parfait, brioche, chicory marmalade



## MAINS

braised shin of beef, crispy tongue, smoked mash, herb crusted carrot  
roast Norfolk bronze turkey, all the trimmings  
steamed guilthead bream, glazed endive, spiced caper dressing  
baked gnocchi cauliflower cheese  
  
selection of side dishes for the table



## DESSERTS

tiramisu  
white wine poached pear, almond cream  
Christmas pudding, brandy custard  
English & Italian cheese board (£10 supplement)

lunch £45 per guest  
dinner £55 per guest

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.  
Please ask for more information on allergens. Please inform one of the team if you have any dietary requirements.  
We kindly require a pre-order 14 days in advance.

## 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 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

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

*Due to the style of this menu, please kindly note that this is not suitable for groups with various dietary requirements and allergies.*



## 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!

£95 per person

*(Subject to availability of the cookery school)*

*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)*