



Christmas 2022

We hope you are looking forward to celebrating with your nearest and dearest as much as we are this year. A party in our homely atmosphere is the perfect way to enjoy the festive season!

To book...

1. Reserve your room by reading the information and booking through our website. Please note some time slots require a minimum spend. Please use the 'Christmas' option on the food drop down menu if you are having a Christmas food option.
2. Provide final numbers and food options a week before the event, earlier is even more helpful. You can pay via BACs (please ask us to provide a proforma invoice if required otherwise we will email bank details), on card over the phone/in person or in cash.
3. Let us know if you would like to preorder any drinks for a discount. Ready in the room when you arrive if you prepay: Buy 5 bottles of anything including prosecco or beer and get 1 free.

As always we are very flexible and accommodating, if there is something in particular you would like for your party just ask.

Please note we don't add a service charge on to your booking, there are QR codes around the venue which allow payment directly to the team, please consider sending them a thank you.

Merry Christmas from all of us at Cherry Reds!

Food options...

These are in addition to our usual buffet options available on the website

The Festive Buffet £14 a head (min 8 people)

Homemade butternut squash & chestnut falafel [vg](#) [ng](#)

Oven baked Brie bites [v](#)

Pigs in blankets [ng](#)

Caramelised onion Houmous & crudités [vg](#) [ng](#)

Turkey & stuffing and Wensleydale & cranberry sandwiches [vg](#) [ng](#)

Brussel sprout & cranberry slaw [vg](#) [ng](#)

Proper skin on chips [vg](#) [ng](#)



The Christmas spread £18 a head (8-40 people)

Includes a glass of prosecco or soft drink and a cracker per person

Please use the format of page 3 to make a list of choices and email us up to a week before

Choose 1 per person from:

Turkey & Stuffing Roulade with Pigs in blankets **ng**

Slow cooked Beef brisket with stout gravy

Walnut, cashew, chia & apricot Nut loaf **vg ng**

Homemade Herb & mustard crusted Seitan Roulade **vg**

To share:

Roast potatoes **vg ng**

Braised Red cabbage **vg ng**

Brussel sprouts & chestnuts **vg ng**

Roasted winter veg **vg ng**

Gravy & Cranberry sauce **vg ng**

Or:

Choose a Main or Burger from our menu

(winter menu will be available from, latest, end of October, we don't need your order until a week before the party)



A Vegan, Low Carbon Christmas

£14 a head (min 8 people)

Walnut, cashew, chia & apricot nut loaf **vg ng**

Homemade butternut squash & chestnut falafel **vg ng**

Caramelised onion Houmous & crudités **vg ng**

Tofurkey & cranberry sandwiches **vg ng**

Spiced lentil & Quinoa salad with Apple & sage dressing **vg ng**

Roast maple & mustard winter veg wraps **vg ng**

Brussel sprout & cranberry slaw **vg ng**

Proper skin on chips **vg ng**

Add a sharing dessert platter £4 a head

Includes a selection of our Traybakes and mini mince pies including vegan and gluten free options **vg ng**

White chocolate biscoff millionaire, salted caramel brownies, Cherry bakewell slices, vegan cupcakes, fruity flapjacks, iced gingerbread

v veggie vg vegan ng no gluten containing ingredients
underlined means it can be made that way with a minor change

Christmas spread options

Please print this out or use this format to list everyone's choices. Email it to us and keep a copy to help us serve the correct meals on the day.

	Name (for your reference)	Turkey / Beef/ Nut / Seitan / Other	Add dessert platter?	Dietary requirements?
	Cherry	Nut	yes	vegan
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