

Celebrate this Christmas at Sandy Park

Our Christmas parties are established as some of the most popular in Devon and with some exciting options for 2018, this year is sure to be better than ever!

We offer a range of different packages from laid back lunches to private parties for up to 600 and all include a delicious Christmas menu created by our passionate Head Chef and his team.

Our incredibly popular Live Band Nights return this year with our brilliant resident band – Mammoth – who will perform an eclectic mix of funky party hits, from Bruno Mars to Aerosmith, Michael Jackson to Beyoncé and some 80s and 90s medleys thrown in for good measure! Our photobooths will also be back to help capture the festive memories of your evening.*

Festive Party Nights are taking place on Thursday 13th and Thursday 20th December. Enjoy a two-course meal followed by merriment and dancing to the sounds of our resident DJ.

Our private party packages are ideal for large Christmas celebrations, offering exclusive use of one of our event suites, a three-course seated dinner with evening entertainment from your very own DJ until 1am.

Whichever package you choose at Sandy Park, you can be guaranteed to enjoy fantastic food, wine and excellent service.

For more information or to make your party booking, please call 01392 427 427 to speak to one of our Event Co-ordinators or visit www.sandypark.co.uk/christmas

Minimum numbers will apply. All dates are subject to availability. *Photobooth photos will be chargeable on the night.

Testimonials can be found at www.sandypark.co.uk/christmas

Terms & Conditions

All meal bookings must be guaranteed by a non-refundable deposit of £10.00 per person.

Full Ts&Cs can be found at www.sandypark.co.uk/christmas

Christinas Lunches and Anternoon reas

Christmas Lunches

Available throughout December

Starter

Ham Hock Roulade beetroot relish, fruit vinaigrette, rocket salad and toasted fruit bread

Roasted Sweet Potato Soup chilli oil and a cheese straw (v)

Main Course

West Country Rolled Roast Turkey with Cranberry Stuffing herb roasted Chateaux potatoes, buttered cabbage, honey roasted parsnips, carrots and traditional gravy

Cumin Roasted Butternut Squash & Leek Wellington

Pommes anna potatoes, buttered cabbage, honey roasted parsnips, carrots and vegetable gravy (v)

Dessert

Traditional Christmas Pudding cranberry compote and chantilly clotted cream

> **Classic Treacle Tart** orange cream and roasted pears

Tea, Coffee and After Dinner Mints

Private Christmas Parties Throughout December

Monday - Thursday Package includes three-course meal and disco

Starter

Ham Hock Roulade beetroot relish, fruit vinaigrette, rocket salad and toasted fruit bread

> **Roasted Sweet Potato Soup** chilli oil and a cheese straw (v)

Main Course

West Country Rolled Roast Turkey with Cranberry Stuffing herb roasted Chateaux potatoes, buttered cabbage, honey roasted parsnips, carrots and traditional gravy

Cumin Roasted Butternut Squash & Leek Wellington Pommes anna potatoes, buttered cabbage, honey roasted parsnips, carrots and vegetable gravy (v)

Dessert

Traditional Christmas Pudding cranberry compote and chantilly clotted cream

> **Classic Treacle Tart** orange cream and roasted pears

Tea, Coffee and After Dinner Mints



Friday & Saturday* Package includes three-course meal and disco

Starter

Ham Hock Roulade beetroot relish, fruit vinaigrette, rocket salad and toasted fruit bread

Roasted Sweet Potato Soup chilli oil and a cheese straw (v)

Poached Salmon pickled cucumber, capers, rocket salad and a lemon parsley dressing

Main Course

West Country Rolled Roast Turkey with Cranberry Stuffing herb roasted Chateaux potatoes, buttered cabbage, honey roasted parsnips, carrots and traditional gravy

Braised Feather Blade of Beef

Pommes anna potatoes, buttered cabbage, honey roasted parsnips, carrots and traditional gravy

Cumin Roasted Butternut Squash & Leek Wellington

Pommes anna potatoes, buttered cabbage, honey roasted parsnips, carrots and vegetable gravy (v)

Dessert

Traditional Christmas Pudding cranberry compote and chantilly clotted cream

Dark Chocolate Delice salted pecan nuts and blackberry cream

Classic Treacle Tart orange cream and roasted pears

Tea, Coffee and After Dinner Mints

*Subject to Exeter Chiefs fixtures

Festive Party Nights

Thursday 13th & Thursday 20th December Package includes two-course meal and disco

Main Course

West Country Rolled Roast Turkey with Cranberry Stuffing

herb roasted Chateaux potatoes, buttered cabbage, honey roasted parsnips, carrots and traditional gravy

Cumin Roasted Butternut Squash and Leek Wellington

Pommes anna potatoes, buttered cabbage, honey roasted parsnips, carrots and vegetable gravy (v)

Dessert

Traditional Christmas Pudding cranberry compote and chantilly clotted cream

> **Classic Treacle Tart** orange cream and roasted pears

Tea, Coffee and After Dinner Mints

Mammoth Live Band Nights

Friday 7th & 14th December Saturday 8th & 15th December*

Package includes three-course meal and live music from Mammoth

Starter

Ham Hock Roulade beetroot relish, fruit vinaigrette, rocket salad and toasted fruit bread

> Roasted Sweet Potato Soup chilli oil and a cheese straw (v)

Poached Salmon pickled cucumber, capers, rocket salad and a lemon parsley dressing

Main Course

West Country Rolled Roast Turkey with Cranberry Stuffing herb roasted Chateaux potatoes, buttered cabbage, honey roasted parsnips, carrots and traditional gravy

Braised Feather Blade of Beef

pommes anna potatoes, buttered cabbage, honey roasted parsnips, carrots and traditional gravy

Cumin Roasted Butternut Squash & Leek Wellington

Pommes anna potatoes, buttered cabbage, honey roasted parsnips, carrots and vegetable gravy (v)

Dessert

Traditional Christmas Pudding cranberry compote and chantilly clotted cream

Dark Chocolate Delice salted pecan nuts and blackberry cream

Classic Treacle Tart orange cream and roasted pears

Tea, Coffee and After Dinner Mints

*Subject to Exeter Chiefs fixtures

