

*The Essential Christmas
& Holiday Season Menus*



SOULTON HALL

“a top ten bolt hole” – The Observer

tel: 01939232786

www.soultonhall.co.uk

– Christmas Menu 1 –

In Soulton Court, for Fun parties of 25 or more where you carve your own turkey

Menu £19.50 per person

A festive vegetable soup with a swirl of whiskey cream
Stilton parcel filled with a green grape encased in Stilton and cream

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A whole roast turkey is delivered to each table for your party to carve at the table, served with sausage, apple sauce, parsley stuffing and bacon roll
Vegetarian beetroot risotto served on buttered savoy cabbage and topped with parmesan cheese
Roast potatoes, carrots, sprout and honey roast parsnips

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Soulton Christmas pudding with brandy sauce
Soulton Apple pie and cream

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Mini mince pie

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Selection of English cheeses (£6.95 extra)

Celebrate in Soulton Court – a dedicated celebration venue with stone flagged floor, timbered ceiling and double fronted log burner.

Private parties for 25-100 can be accommodated in this 300 year old barn, with its own bar, with a bespoke staircase leading to the Tallet room (Tallet is an old Shropshire word for Hay Loft) with chairs and tables, to have a chat and relax. Many parties like to arrange evening entertainment, and we will be delighted to discuss this.



– Menu 2 –

This menu is a more formal and elaborate celebration for guests in Soulton Court

Menu £38.50 per person

Roast tomato and basil soup with bacon

Pork, juniper and peppercorn terrine with a red pepper chutney

Tiger prawns with mint dill and lime

Rocket, fig and pecan salad with creamy Shropshire blue cheese

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Gin and tonic sorbet

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Roast Shropshire turkey, chestnut stuffing, chipolata, duck fat roast potatoes with gravy
made from the meat juices

Welsh beef slow pot roast brisket, horseradish dumplings and braised red cabbage

Ragout of seafood with lemon and saffron wild mushroom tart

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Christmas pudding with brandy sauce

Strawberry and coconut trifle

Baked triple chocolate cheese cake with caramilised kumquats

Passion fruit tart with Grand Marnier passion fruit sauce

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Mini mince pies

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Selection of local cheeses and chutney (£6.95 extra)

– Menu 3 –

Dine in one of Soulton Hall's historic dining rooms. Guests will be welcome with a glass of sparkling wine served in the welcoming lounge hall before a log fire.

Menu £45.00 per person

with complementary glass of sparkling wine on arrival

Ham hock and pistachio terrine, fig chutney

Home cured gravalax, pickled cucumber and a lemon and dill dressing

Lobster bisque with truffle cream

Vine roasted tomato, basil and blue cheese tart with a smoked garlic balsamic oil dressing

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Gin and tonic sorbet

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Roast Shropshire turkey, chestnut stuffing, chipolato, duck fat roasted potatoes and gravy

Roast Guinea fowl breast with stuffed thigh roasted pepper and vermouth sauce

Poached lemon sole with a scallop mousse on sweet potato and dill mash and white wine

and butter sauce

Wild mushroom ravioli with lemon and sage butter

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Soulton Christmas pudding with brandy butter

Lemon tart with chocolate ice cream

Grand Manier bavoires and cinder toffee

Triple chocolate mousse with coffee caramel sauce

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Mini mince pie

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Selection of local cheeses (£6.95)

Soulton Hall has two rooms available for dining. The Linda Grace room, the elegant main dining room in the hall, and The Buttery partly dating from 1420 are both lit by candle light for evening dining. Retire after dinner to an open fire in the inglenook fireplace in the lounge hall. Soulton Hall dinner is an essential experience and a good way to draw a team or family together at this wonderful time of year. Private dining room available by arrangement.



"[we] so enjoyed their Christmas Dinner last Friday. The food was abundant and excellent as well as beautifully presented... we were extremely well looked after.. people have commented on the quality of the meal and the homely atmosphere"

S O U L T O N H A L L
C H R I S T M A S P A R T Y B O O K I N G F O R M

We wish to make a booking for a Christmas party.

We wish to have:

Soulton Court Menu •

Soulton Hall Menu •

Our party will be for a total of ____ diners.

How many vegetarians are there in your party? _____

Do any of your party have special access requirements (please note that while Soulton Court is fully disabled accessible, Soulton Hall has restricted accessibility)?

Details: _____

Deposit

I understand that a deposit of £10.00 per guest is required. This is non refundable in the event of our cancellation of this party.

I enclose a cheque for this amount.

Please debit a credit card for this amount, details as follows:

Name on card: _____

Card Number: _____

Expiration: _____

Security Code: _____

Accommodation

Bedrooms are available at Soulton Hall. If you are a guest at a Christmas Party, you can reserve rooms. Please advise us if you wish to make a separate accommodation booking.

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