

PUDDICOMBE HOUSE *holiday* PACKAGES



WARM WISHES FROM OUR FAMILY TO YOURS

Restaurant

| Weddings

| Special Events

| Spa & Salon

| Inn

Family Style Dinner



Served on Platters to Each Table (\$80 per person)

Warmed roasted red pepper ciabatta buns to start

Holiday Greens with Baby Greens, Pickled Grapes, Sun-Dried Cranberries, Radishes, Spiced Walnuts, Chèvre Cheese, Egg nog
Vinaigrette

Seasonal Vegetables including Honey Glazed Heirloom Carrots
and Charred Broccoli

Choice of: Rustic Mash Potatoes or Herb Crusted Potato Fingerlings

Lemon Thyme Chicken Breast with Pommery Mustard Apple Butter Jus

Braised Beef Short Rib with Red Wine Demi Glace Reduction

Vegetarian Ricotta Ravioli Available Upon Request

Pumpkin Spiced Potted Cheesecake topped with Cranberry
Compote and Chantilly Creme

Plated Choice Dinner



Host Pre-Selects Meal before Event (\$83 per person)

Warmed roasted red pepper ciabatta buns to start

Appetizer (host selects 1)

Potato and Caramelized Leek Soup topped with Focaccia Croutons and Cranberry Chutney

Holiday Greens with Baby Greens, Pickled Grapes, Radishes, Sun-Dried Cranberries, Spiced Walnuts, Chèvre Cheese, Eggnog Vinaigrette

Entree (host selects 1)

Braised Beef Short Rib with Potato Gratin, Honey Glazed Heirloom Carrots, Peppercorn Jus, Pickled Red Onions, Lotus Root Chips

Brie Stuffed Chicken Supreme with Potato Gratin, Honey Glazed Heirloom Carrots, Pommery Mustard Apple Butter Jus, Cranberry Compote, Crispy Pancetta Wheel

Blackened Atlantic Salmon with Potato Gratin, Honey Glazed Heirloom Carrots, White Wine Dill Cream, Crispy Leeks, Candied Pecans, Carrot Coulis

Vegetarian Ricotta Ravioli Available Upon Request

Dessert

Pumpkin Spiced Potted Cheesecake topped with Cranberry Compote and Chantilly Creme



Have Your Holiday Party at Puddicombe House

We would love to hear more about your holiday party! Email or call us with the details of your event and we will get back to you promptly.

