



Key Prices Mansfield Traquair

Venue hire until midnight

Christmas Bowl Food Experience from
 Three bowls per person | Dessert per person | Two glasses of wine per person | Seasonal mocktails | P.A. system and microphones |
 Up-lighting in a choice of colours | 6 clothed poseur tables | Elegant glassware | Dedicated event designer | Dedicated events manager |
 Dedicated team of chefs | Fully trained service staff |

Bar set up

Event Insurance

£2,000 plus vat

£46.50 plus vat per person

£150 plus vat

£50.00 plus vat

www.mansfieldtraquair.co.uk





AN INDULGENT WINTER BOWL FOOD AND DRINKS EXPERIENCE

Bowl Food Reception

Cassoulet of bronze turkey, chestnuts and shallots with herb cobblers and sprout shoots

Confit of duck leg, aged prunes and calvados with heirloom carrots, dauphinoise potato and port wine jus

Cranberry and pistachio nut roast ginger and maple candied parsnips, parmentier potatoes with Arran mustard cream

Marmalade roasted ham hock, pea puree with creamed sprouts and heritage potatoes

Pine kernel macaroni with creamed spinach, crispy brie and fennel shavings V

Rock cod chorizo and butter beans with piquillo pepper salsa

Smoked brie, cob nuts and charred broccoli with pumpkin gnocchi V

Turkey croquettes, roast cayote squash sprout leaves and torched hazel nuts



Caramel and macadamia cheesecake with gingerbread crumble

Marinated blueberry tiramisu with chocolate chards

Belgian chocolate pot with candied fruits



Trebbiano, IGT, Terre Allegre, Cielo e Terra Sangiovese, IGT, Terre Allegre, Cielo e Terra Cranberry and Pear Sparkle

£46.50 plus VAT per person

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