

# LIFE'S KITCHEN



A LOVE OF FOOD &  
A SENSE OF OCCASION

CHRISTMAS 2024  
AT PEWTERERS' HALL



# LIFE'S KITCHEN

A LOVE OF FOOD &  
A SENSE OF OCCASION

It is never too early to start thinking about Christmas and luckily for you we have an array of party ideas for our idyllic venue Pewterers' Hall.

We are delighted to be able to offer a diverse range of theming options including Ice Displays, Victorian Carol Singers, Flapper Girls, Jazz Bands, or even Santa himself giving out presents and taking you down memory lane!

We are flexible for you, and can be as lavishly decked out, or as beautifully traditional as you should want; we aim to please all.

From informal client receptions, a sociable team lunch or a three course festive dinner, Pewterers' Hall is the perfect stage to produce a wonderful event that your guests will truly remember.



# LIFE'S KITCHEN

A LOVE OF FOOD &  
A SENSE OF OCCASION

## FESTIVE DINNER PACKAGE

Minimum 50 covers

Prosecco or Mulled Wine Reception  
Three Course Festive Dinner from the Life's Kitchen Menu Selector  
Coffee and Mini Mince Pies  
UNLIMITED House Wine, Bottled Beers and Soft Drinks  
Christmas Crackers  
Candelabras and Christmas Table Centres Pieces  
Christmas Tree in the Ante Room  
DJ and Dance Floor  
Exclusive Use of Pewterers' Hall  
(Venue Hire from 18:00-23:30)

50-70 Covers - £203.00 +VAT per person

70+ Covers - £192.50 +VAT per person

### Capacity

Round Tables - 80

Top & Sprigs - 86



# LIFE'S KITCHEN

A LOVE OF FOOD &  
A SENSE OF OCCASION

## Starter

Gressingham Duck Leg Confit Salad  
Kale & Heritage Cauliflower, Pomegranate Vinaigrette

~

Hot Smoked Salmon & Horseradish Tian  
Pickled Cucumber, Dill Oil, Herb Salad

~

Crayfish & Red Apple Cocktail  
Lemon & Dill Mayonnaise

~

Roasted Heirloom Beets  
White Radish Puree & Citrus Dressing, Sorrel Cress (vegan)

## Main Course

Angus Beef Medallion  
Lyonnais Potatoes, Garlic Portobello Mushroom, Baby Carrots  
Bone Marrow Gravy

~

Slow Cooked Venison  
Dauphinoise Potatoes, Sweet Red Cabbage, Green Beans

~

Sage & Thyme Roast Norfolk Turkey Breast  
Cranberry Stuffing, Roast Red Potatoes & all the Trimmings

~

Roasted Plaice Fillet  
Brown Shrimp Butter, Dill Crushed Potatoes, Lemon Segments & Samphire

~

Roasted Vegetable & Chestnut Roulade  
Savoury Jus (vegan)

# LIFE'S KITCHEN

A LOVE OF FOOD &  
A SENSE OF OCCASION

## Dessert

Classic Christmas Pudding  
Brandy Sauce, Winter Berries

~

Plum Frangipane Tart  
Plum Compote, Crème Fraiche

~

Orange & Ginger Mousse  
Cranberry & Blood Orange Compote

~

Fresh Cut Fruit Plate (vegan)

~

*Freshly Brewed Coffee and Mini Mince Pies*

*Please choose one starter, one main course and one dessert for all guests.  
Dietary requirements will be catered for with pleasure when pre-ordered.*

*Choice menu upgrade available at £12.50 +VAT per person.*