



VANTOM
VILLAGE

CHRISTMAS
VILLAGE



YOUR Christmas Party STARTS HERE

FESTIVE THREE-COURSE DINNER, LIVE MUSIC & DJ, CLOSE-UP
MAGICIAN, CHRISTMAS ENTERTAINMENT, FESTIVE DECOR,
ATMOSPHERE, DANCING UNTIL LATE + MUCH MORE

WELCOME TO ALL: CORPORATE PARTIES, FAMILY, FRIENDS ETC.

BOOK YOUR PRIVATE PARTY TOO! ANY DATE FROM 1ST NOVEMBER.



21ST
NOVEMBER

5TH
DECEMBER

£39
PER HEAD



BOOK NOW

0115 965 3479

vantomvillage.com

reception@vantomvillage.com



PATCHINGS ART CENTRE, OXTON ROAD, CALVERTON, NG14 6NU

SEE MENU BEHIND.



THE CHRISTMAS MENU

CELEBRATE THE FESTIVE SEASON WITH A CAREFULLY CURATED MENU OF CLASSIC CHRISTMAS FAVOURITES, PREPARED WITH THE FINEST SEASONAL INGREDIENTS.

STARTERS

CREAM OF PARSNIP SOUP (V)

Velvety roasted parsnip soup infused with a hint of nutmeg, finished with crispy sage and served with warm artisan bread.

CHICKEN & CRANBERRY TERRINE

A festive terrine of free-range chicken, cranberries and herbs, served with toasted sourdough and cranberry chutney.

PRAWN & SMOKED SALMON COCKTAIL

Succulent prawns and smoked salmon served on crisp baby gem lettuce with Marie Rose sauce and fresh lemon.

CREAMY GARLIC MUSHROOMS (V)

Sautéed mushrooms in a creamy white wine, garlic and herb sauce, served on toasted sourdough.



MAINS

HERB-CRUSTED CHICKEN SUPREME

Roasted chicken supreme served with dauphinoise potatoes, seasonal vegetables and a thyme cream sauce.

80Z RIBEYE STEAK

A succulent ribeye steak cooked to your liking, served with dauphinoise potatoes, buttered seasonal vegetables and a rich peppercorn sauce.

SPINACH & RICOTTA CANNELLONI (V)

Pasta tubes filled with spinach and creamy ricotta, baked in a rich tomato sauce and topped with melted mozzarella.

PAN-FRIED SEABASS FILLET

Served with crushed buttered potatoes, tenderstem broccoli and a delicate lemon butter sauce.

DESSERT

TRADITIONAL CHRISTMAS PUDDING

A classic Christmas pudding packed with vine fruits, festive spices and a hint of brandy, served warm with rich brandy sauce or vanilla custard.

STICKY TOFFEE PUDDING

A soft date sponge drenched in warm toffee sauce, served with creamy vanilla ice cream or rich vanilla custard.

