



CHRISTMAS AT BENSLOW MUSIC



Experience a unique and elegant Christmas with friends and colleagues in true Benslow style set in our beautiful Victorian house within four-acre gardens.

A warm welcome, coal fire, homemade cooking, locally sourced food, licenced bar and a delicious 3 course menu. Only a 7 minute walk from Hitchin Train Station.


STARTER



Butternut Squash
Soup with Crispy
Sage Leaves  



Prawn Cocktail

Goats Cheese with
Roasted Beetroot, Pesto
and Pinenuts  

MAIN



Turkey Breast with Posh
Trimblings, Home-Made
Stuffing and Cranberry Sauce 


Mushroom Wellington with
Cream Cheese and Garlic  



Baked Sea Bass with Lemon
Champagne Sauce  



*All served with Seasonal
Vegetables and Potatoes*

DESSERT

Christmas Pudding with Cointreau
and Orange Cream  

After Eight Chocolate
Mint Brownies with
Cornish Ice Cream 

Lemon Posset and
Raspberry Coulis  

Cheese and Biscuits with
Homemade Chutney  

Served with Tea or Coffee

 **£35.50pp** 

£15 DEPOSIT REQUIRED TO BOOK

DINNER at 6:30pm AVAILABLE DATES: Tues 12th, Weds 13th, Tues 19th & Weds 20th December.

RESERVATIONS: **01462 459446** - Please state dietary requirements upon booking.

CHRISTMAS MENU BOOKING FORM

Name of company (if applicable):

Name of contact/organiser:

Date booked: Total number of guests in your party:

Contact/company address:

Postcode: Telephone no:

NAME/S <i>Please state the names of your party, no more than 6 people.</i>	SOUP	PRAWN	GOATS CHEESE		TURKEY	WELLINGTON	SEA BASS		CHRISTMAS PUDDING	AFTER EIGHT	LEMON POSSET	CHEESE AND BISCUITS	SPECIAL DIETARY REQUIREMENTS
													GF Gluten Free option available on request V Vegetarian



STARTERS

Butternut Squash Soup
with Crispy Sage Leaves V GF

Prawn Cocktail

Goats Cheese with Roasted Beetroot,
Pesto and Pinenuts V GF

MAINS

Turkey Breast with Posh Trimmings,
Home-Made Stuffing and Cranberry Sauce GF

Mushroom Wellington
with Cream Cheese and Garlic V GF

Baked Sea Bass with Lemon
Champagne Sauce V GF

*All served with Seasonal
Vegetables and Potatoes*

DESSERTS

Christmas Pudding with Cointreau
and Orange Cream V GF

After Eight Chocolate Mint Brownies
with Cornish Ice Cream V

Lemon Posset with Raspberry Coulis V GF

Cheese and Biscuits
with Homemade Chutney V GF

Served with Tea or Coffee