

A festive Christmas dinner table setting. In the background, a dark blue wall features a marble fireplace mantel adorned with a green wreath tied with a brown ribbon, several lit gold candles, and pinecones. Large white flowers and greenery are arranged around the mantel. In the foreground, a dining table is set with a white tablecloth, blue plates, wine glasses, and lit candles. The scene is warmly lit, creating a cozy holiday atmosphere.

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CELEBRATE

*Christmas*

2023 CHRISTMAS PARTY MENU





**CELEBRATE WITH COLLEAGUES, FRIENDS OR FAMILY  
BOOK A COSY FESTIVE DINNER FOR YOUR PARTY  
PRIVATE DINING ROOMS OR EXCLUSIVE VENUE HIRE**



★ **Book a cosy festive dinner for your Christmas Party.** ★  
**Private rooms or exclusive venue hire available for larger groups.**  
**We have the perfect setting to celebrate with colleagues, friends,**  
**and family in our elegant Regency townhouse.**

Our chef has created stunning seasonal menus for you, including a three course Christmas Feast, and wonderful vegetarian and vegan options. Supporting independent Cotswold suppliers, they are all created with fresh, local produce and each dish woven with festive creativity.

## CHRISTMAS PARTY MENU

### Starters

**Smoked Chilli Butternut Squash & Lentil Soup** Cheese Croute & Crusty Bread **VEA**

**Wild Game Terrine** Bramble Chutney & Bread Crisps

**Smoked Salmon Tartar** Crisp Capers, Pickled Shallot & Dill Oil

### Main Courses

All mains are served with: Thyme Roasted Potatoes, Pan Roasted Sprouts with Chestnuts, Honey Glazed Carrots & Parsnips, Braised Red Cabbage, Pigs in Blankets (vegetarian alternative) & a Meat or Vegetable Jus.

**Ballotine of Turkey Crown** Turkey Leg with Sage & Onion Stuffing & Bread Sauce

**Mushroom, Chestnut & Winter Spice Pithivier** Puff Pastry Pie with Bread Sauce & Roasted Beet Stuffing **VE**

**Parsley Crumbed Baked Cod Fillet** Shrimp Ravioli and Lemon Butter Sauce

### Desserts

**Traditional Christmas Pudding** Brandy Butter & Hot Baileys Cream **VEA**

**Winter Berry Pudding** Redcurrant Set Cream **VE**

**Eggnog Brûlée** & Biscotti

**2 COURSES – £29.95 PER PERSON**  
**OR 3 COURSES – £39.95 PER PERSON**

**BOOK YOUR CHRISTMAS CELEBRATION FOR LATE NOVEMBER & DECEMBER TODAY**

**EMAIL US: [hello@thefind.co.uk](mailto:hello@thefind.co.uk) BOOK ONLINE: [www.thefind.co.uk](http://www.thefind.co.uk)**

**OR CALL US: 01242 575228**



# Make Your Christmas Celebrations Sparkle

★ Festive celebrations at THE FIND will be the toast of Cheltenham – with plenty of fizz to raise a glass!

#findchristmas

THE **F**IND

ALL OUR FOOD IS FRESHLY PREPARED WITH SEASONAL INGREDIENTS BY OUR CHEF, SUPPORTING LOCAL COTSWOLD PRODUCERS, WITH VEGETARIAN, VEGAN & GLUTEN-FREE OPTIONS AVAILABLE.

PLEASE FEEL FREE TO ASK IF OTHER DISHES CAN BE ADAPTED FOR FOOD ALLERGIES OR DIETARY REQUIREMENTS.