

EAT . DRINK . CELEBRATE

CHRISTMAS

The Essex Barn

FESTIVE PARTY NIGHTS, LUNCHESS & PRIVATE HIRE



CHANNELS
ESTATE

With 40 years of experience, and a team of staff that pride themselves on ensuring guests have a fantastic time, Channels is the perfect place to party this festive season.



The stunning 17th century Essex Barn can cater for up to 120 formal or 200 informal guests.

*Available for **Private Hire** (min. numbers apply) or book one of our fantastic **Party Nights**, dates and prices listed opposite.*

PRIVATE HIRE ROOM CHARGE:

12noon - 4pm: **£250** | 6pm - midnight: **£500**

Lunch: **£27.00** pp | Dinner: **£32.00** pp

If you require a disco for your private hire party we can supply this at a very competitive price

PARTY NIGHTS DECEMBER 2022

Party Nights include reception drink on arrival from 7pm, dinner at 7.45pm, choice of three course Christmas dinner and entertainment

CHRISTMAS PARTY NIGHTS

- - - DECEMBER 2022 - - -

WITH HITS FROM DJ MITCH FISK

Thursday 1ST

£35 PER HEAD

Friday 2ND

£55 PER HEAD

Saturday 3RD

£55 PER HEAD

Tuesday 6TH

£35 PER HEAD

Wednesday 7TH

£35 PER HEAD

Thursday 8TH

£35 PER HEAD

Saturday 10TH

£55 PER HEAD

Tuesday 13TH

£40 PER HEAD

Wednesday 14TH

£40 PER HEAD

Thursday 15TH

£40 PER HEAD

Saturday 17TH

£55 PER HEAD

Monday 19TH

£40 PER HEAD

Tuesday 20TH

£40 PER HEAD

**BAR CLOSSES
AT 11.30PM WITH
MUSIC UNTIL
12 MIDNIGHT**



CHRISTMAS MENU 2022

TO START

SPICED PARSNIP SOUP VE. V. GF.

HOT SMOKED SALMON

Crispy Capers, Tarragon Mayonnaise GF. DF.

WATER MELON, FETA SALAD

Candied Pecans, Rocket House Dressing V. GF.

CAN BE MADE VE. DF.

PORK AND BLACK PUDDING TERRINE DF.

Quince, Puffed Pork, Chestnut

MAIN COURSE

NORFOLK TURKEY CAN BE GF. DF.

Kilted Sausage, Stuffing & Roast Potatoes

BRAISED SHIN OF BEEF

Parsnip Puree, Whipped Rooster Potato GF.

OVEN BAKED COD

Potato Rosti, Tomato and Chorizo Sauce GF.

BARBECUED BROCCOLI WITH SATAY SAUCE

Charred Lime, Smoked Peanut, Coriander VE. V. GF.

Main courses are served with seasonal vegetables

DESSERT

CHRISTMAS PUDDING

Cinnamon Meringue, Brandy Sauce

VANILLA CHEESECAKE

Chocolate Base, Cherry Puree, Macadamia Nut

DARK CHOCOLATE TART

Orange Cream

PEAR AND GINGER CAKE VE. GF.

Pear Puree, Caramel Sauce

Every Christmas meal includes Coffee/Tea & Mince Pies

ALLERGEN INFORMATION

GF. Gluten Free | DF. Dairy Free | VE. Vegan | V. Vegetarian



HOW TO BOOK

For booking enquiries please contact: **01245 440 005**
or email: **sales@channelsestate.co.uk**


Once you have made your booking please detach the form, fill in your details, and return it to the address below. Please also include your deposit.


BOOKING CONDITIONS: All reservations require a £10.00 per person deposit which is NON REFUNDABLE with a completed booking form to secure your booking. This is non refundable, should guests cancel or numbers decrease. If you require a private function room, a hire charge is applicable. This **MUST** be paid as the deposit with a completed booking form to secure the booking. The bar will close at 11:30pm and the music will finish at midnight.




HOW TO FIND US

Channels
Pratts Farm Lane East
Little Waltham
Chelmsford CM3 3PT

 @ChannelsCE

 @channels_essex

 channelsestate

CHANNELS LODGE

Situated within the grounds of the Channels Estate, offering over 30 en-suite individually designed luxurious hotel rooms. For further information and to make a reservation please contact:

Channels Lodge: 01245 441 547



DISCOVER THE CHANNELS ESTATE
www.channelsestate.co.uk

CHANNELS CHRISTMAS BOOKING FORM 2022

Name of Organiser

Company Name

Address

..... Postcode

Tel Date of Function No of Guests

Party Night Event Name

Private Hire Lunch Dinner Time of meal

If a Disco for private hire is required, to be booked by us, please tick: Yes

Amount being paid as deposit (NON REFUNDABLE): £.....

Menu choices must be returned and payment must be made in FULL 14 days prior to the function. Once final payment is made this is NON refundable should guests then cancel.

Christmas Menu Choices	Number Required	Dietary Options (as arranged)
STARTER	SPICED PARSNIP SOUP
	HOT SMOKED SALMON
	WATER MELON, FETA SALAD
	PORK AND BLACK PUDDING TERRINE
MAIN	NORFOLK TURKEY
	BRAISED SHIN OF BEEF
	OVEN BAKED COD
	BARBECUED BROCCOLI WITH SATAY SAUCE
DESSERT	CHRISTMAS PUDDING
	VANILLA CHEESECAKE
	DARK CHOCOLATE TART
	VEGAN PEAR AND GINGER CAKE

IT IS THE ORGANISERS RESPONSIBILITY TO KEEP A COPY OF THE ORDERS AND ENSURE EVERYONE IN THE PARTY KNOWS WHAT THEY ORDERED ON THE NIGHT.