

# CHRISTMAS PARTY | DRINKS PRE-ORDER | 2022

Please fill in the forms on both pages and return by email to:  
francesca@heartofengland.co.uk

heart  england

CONFERENCE & EVENTS CENTRE

PARTY NAME ..... DATE ATTENDING .....

NUMBER IN YOUR PARTY ..... BOOKERS EMAIL .....

DRINKS	COST	QUANTITY	TOTAL COST
<b>WHITE WINE</b>			
Sauvignon Blanc (Chile)	£20		
Chardonnay	£20		
Pinot Grigio	£21		
<b>RED WINE</b>			
Merlot	£20		
Shiraz	£22		
Rioja	£23		
Malbec	£23		
<b>ROSÉ WINE</b>			
White Zinfandel	£23		
Pinot Rosé	£21		
<b>CHAMPAGNE &amp; SPARKLING</b>			
Joseph Perrier Brut Champagne	£55		
Prosecco – 75CL	£25		
<b>BUCKET OF 6 BEERS</b>			
Budweiser or Corona - (PLEASE CHOOSE)	£20		
Desperado or Peroni (PLEASE CHOOSE)	£25		
<b>BUCKET OF 6 ALCOPOPS</b>			
Blue WKD or Smirnoff Ice	£22		
<b>BUCKET OF 6 J20</b>			
Variety of flavours	£15		
<b>BUCKET OF 5 CIDERS</b>			
Kopparberg - Mixed Fruit / Strawberry & Lime Magners	£26		
<b>BUCKET OF 10 SOFT DRINKS</b>			
Coke, Diet Coke, Lemonade, Tonic, Slimline Tonic	£20		
<b>SPIRIT PACKAGE</b>			
70CL bottle & 8 bottles of mixers, coke, diet coke, lemonade, tonic or slimline tonic - please let us know your chosen mixers			
Smirnoff Vodka	£80		
Gordons Gin	£80		
Gordons Pink Gin	£90		
Jamesons	£100		
Jack Daniels	£100		
Jägermeister with 8 cans of red bull	£100		
Grey Goose Vodka	£110		
<b>WATER</b>			
Still (750ML)	£3.50		
Sparkling (750ML)	£3.50		

# CHRISTMAS PARTY 2022 | DIETARY REQUIREMENTS

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PARTY NAME ..... DATE ATTENDING .....

NUMBER IN YOUR PARTY ..... BOOKERS EMAIL .....

## DIETARY REQUIREMENT FORM

Please let us know your dietary requirements. Each person in your party can choose between a standard menu or the vegetarian/vegan menu, please list any additional dietary requirements.

### STANDARD MENU

#### STARTER

Roasted butternut squash, sweet potato, lentil, chilli & coriander soup with warm baked bread

#### MAIN COURSE

Roast breast of turkey, sage & onion stuffing, all the trimmings

#### DESSERT

Crème brûlée tart with forest fruits and whipped cream

### VEGETARIAN & VEGAN MENU

#### STARTER

Roasted butternut squash, sweet potato, lentil, chilli & coriander soup with warm baked bread

#### MAIN COURSE

Pan roast chicken (plant based), herb & garlic mashed potatoes, roasted sprouts, beans & parsnip. Homemade cranberry sauce, roast gravy (vegetarian)  
(suitable for vegans & vegetarians - dairy & gluten free)

#### DESSERT

Rich chocolate tart with a raspberry compote & vegan vanilla ice cream

	QTY
<b>How many standard meals in total?</b>	
Of those ordering a standard meal, please let us know how many have dietary requirements / allergies and what they are:	
For example: Dairy Free	6

	QTY
<b>VEG/VEGAN meals in total?</b>	
Of those ordering a vegetarian/vegan meal, please let us know how many have dietary requirements / allergies and what they are:	
For example: DAIRY Free	6

Please be advised: this form is for the Christmas Parties Only and does NOT cover New Year's Eve.  
New Year's Eve forms will be available separately