CHRISTMAS AT THE HYDRO

ALL EVENTS CATERED FOR

CHRISTMAS PARTY NIGHTS

THURSDAY - SUNDAY NIGHTS (SUBJECT TO AVAILABILITY)

PARTIES FROM 10-110 CATERED FOR IN A SHARED PARTY ENVIRONMENT
(BOOKINGS OVER 50 CAN HAVE AS A PRIVATE PARTY IF REQUIRED)

ENTERTAINMENT INCLUDED IN THE FORM OF A DJ

FESTIVE HATS, CRACKERS AND OTHER NOVELTIES INCLUDED

PRE-ORDER WINE FOR THE TABLE OR ARRIVAL DRINKS CAN BE ARRANGED

£10 DEPOSIT PER PERSON REQUIRED TO SECURE BOOKING

PRE-ORDERS FOR FOOD REQUIRED 5 DAYS PRIOR TO EVENT WITH

CONFIRMATION OF FINAL NUMBERS

PRIVATE CHRISTMAS PARTIES

AVAILABLE FROM NOVEMBER - JANUARY (SUBJECT TO AVAILABILITY)

MINIMUM NUMBER OF 50 PEOPLE FOR EXCLUSIVE USE OF MAIN FUNCTION

ROOM - DEPENDENT ON AVAILABILITY

DJ CAN BE ARRANGED IF REQUIRED OR YOU CAN PROVIDE OWN ENTERTAINMENT. FESTIVE NOVELTIES CAN ALSO BE ARRANGED CHOOSE TO USE CHRISTMAS BUFFET (THURSDAYS & SUNDAYS ONLY) OR PARTY NIGHT MENU ANY TIME. A BESPOKE MENU CAN BE CREATED PRE-ORDER WINE FOR THE TABLE OR ARRIVAL DRINKS CAN BE ARRANGED £10 DEPOSIT PER PERSON REQUIRED TO SECURE BOOKING PRE-ORDERS FOR FOOD REQUIRED 5 DAYS PRIOR TO EVENT WITH CONFIRMATION OF FINAL NUMBERS

PICO'S MEXICAN CANTINA BAR

AVAILABLE FOR PRIVATE HIRE FOR UP TO 60 GUESTS AT LUNCHTIMES AND EVENINGS WITH BESPOKE MENU TO SUIT YOUR REQUIREMENTS

BOOK A TABLE WEDNESDAY TO SUNDAY FOR ANY NUMBER OF GUESTS AND ENJOY PICO'S CHRISTMAS MENU OR MAIN MENU

FESTIVE PARTY NIGHTS

£49.50 PER PERSON (INCLUDES DJ & FESTIVE NOVELTIES)

STARTERS

SPICED PARSNIP SOUP WITH A WARM CRUSTY BREAD ROLL

LOCALLY SMOKED SALMON & PRAWN PLATTER WITH A WILD ROCKET & CHERRY TOMATO
SALAD SERVED WITH MARIE ROSE SAUCE

CHICKEN LIVER PARFAIT WITH TOASTED SOURDOUGH,
QUINCE & CLEMENTINE CHUTNEY

GRILLED GOATS CHEESE, BEETROOT & APPLE SALAD
WITH A BALSAMIC DRESSING

MAIN COURSE

ROAST TURKEY CROWN WITH HOMEMADE STUFFING, MANX PORK CHIPOLATA,
CRANBERRY SAUCE & RICH GRAVY

FILLET OF BEEF WITH YORKSHIRE PUDDING AND RICH GRAVY

SALMON EN CROUTE WITH A LEEK, MUSHROOM & PARMESAN SAUCE

HOMEMADE VEGAN NUT ROAST WITH VEGAN GRAVY

ALL SERVED WITH ROASTED WINTER VEGETABLES & MANX POTATOES

DESSERTS

CHRISTMAS PUDDING WITH A RUM SAUCE

VANILLA PANACOTTA WITH POACHED PEAR & MULLED WINE BERRY COMPOTE

BAKED CHOCOLATE & GINGER CHEESECAKE SERVED WITH COINTREAU CREAM

SELECTION OF MANX, ENGLISH & CONTINENTAL CHEESE WITH BISCUITS

AND QUINCE CHUTNEY

COFFEE & MINCE PIES

CHRISTMAS BUFFET MENU

£27.50 PER PERSON

ON THE BUFFET TABLE

ROAST & CONTINENTAL MEAT SELECTION. INCLUDING ROAST TURKEY, SIRLOIN OF BEEF & HONEY ROAST HAM

MANX PORK CHIPOLATAS WRAPPED IN BACON

A SELECTION OF HOMEMADE QUICHE

LOCALLY SMOKED SALMON & PRAWN PLATTER

FLAVOURED BREADS WITH OLIVES

SPICY POTATO WEDGES & DIPS

SELECTION OF SALADS - RICE SALAD, POTATO SALAD, PASTA SALAD, COLESLAW
& LEAF SALAD

FRESH FRUIT PLATTER

MINCE PIES

ADD A DESSERT SELECTION £6.50 PER HEAD

IF YOU HAVE ANY DIETARY REQUIREMENTS OR REQUIRE VEGETARIAN, VEGAN,
GLUTEN FREE OR DAIRY FREE OPTIONS PLEASE CONTACT US