

Christmas Menus and Christmas Gifts at Paris House

Submitted by: Paris House

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STUNNING FESTIVE MENUS

Inspirational menus from Award-winning chef and owner of Bedfordshire's fine dining restaurant Paris House, Phil Fanning. The very best seasonal ingredients to take guests on a culinary journey with dishes that will bring more festive cheer than most.

These menus take their inspiration from around the world, with particular Asian influences – no Turkey with all the trimmings here! Expect to see dishes such as Hamachi with superfood plankton, oriental nashi pear & ginger; a rich & wintery Celeriac & Onion Broth with trompette de la mort & pumpkin seeds; enriched Duck Liver Parfait with fig, brandy & pumpernickel; hand dived roast & cured Scallop with soba noodles & black bean; Woburn Estate Venison with hazelnut, chicory & smoked shitake; Roast & Candied Plum with blackberries, vanilla & goat's cheese sorbet & mulled wine yolk and Stollen with candied orange, marzipan & bergamot sorbet.

The festive menus are available from 15th November right through until Christmas. There are 4 menus available:

6 course lunch menu @ £54 per person

8 course lunch or dinner menu @ £96 per person

10 course lunch or dinner menu @ £115 per person

CHRISTMAS WREATH WORKSHOPS WITH SA FLORISTRY – 7 December

Join qualified floral designer, Sophie Ayres from SA Floristry to create a stunning luxury Christmas door wreath. The workshop suits both people with no floristry experience to those who love flower arranging. At the end of the session, everyone will get to take home their uniquely designed Christmas door wreath. The session will be followed by a Festive lunch or dinner in the Paris House dining room, prepared by Executive Chef Phil Fanning and his team.

£120 per person for workshop & lunch or £150 per person for workshop & dinner. Maximum 10 places per course. Call the restaurant directly to book on 01525 290692.

CHRISTMAS CANAPÉ MASTERCLASSES – 11, 23 & 25 November

Kick your festive season off in style by booking a place on this fun Masterclass. Learn how to make some truly delicious canapés, guaranteed to wow your guests. This interactive, hands-on course will give you the skills needed to produce bite-sized treats worthy of the finest drinks party.

Phil Fanning's easy-going and friendly nature create an informal and fun environment in which to learn. Mentoring and teaching is one of Phil's absolute passions, so he and his team love to share their knowledge and help to welcome people in to the secrets of the culinary world!

The Masterclass will be hosted in the Paris House kitchen and will last approximately 2 hours. This will be followed by a glass of bubbles & canapés and a 5 course lunch at the Chef's Table. Additional lunch guests are welcome to join at a cost of £99 per head. Masterclasses £169 per person.

A RANGE OF GIFTS PERFECT FOR FANCY STOCKINGS

The Paris House team has created a series of behind the scenes experiences that enhance the fun and

enjoyment of Paris House even further. Guests can dine at the iconic Chef's Table, in the heart of the kitchen (£445 for 2 with wine), join the team as a Chef for the Day (£295 per person), or try their hand at cooking with a full series of Masterclasses with Phil Fanning (£169 per person). Gift vouchers are available through the website.

PRIVATE DINING FOR CHRISTMAS GATHERINGS

Parties of 8 to 14 can take over one of the beautiful private dining rooms, while larger parties of up to 38 people can take exclusive use of the entire restaurant. Whether guests are celebrating with office colleagues, friends or a big family gathering, they can be sure of an outstanding experience.

www.parishouse.co.uk

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