

3 COURSE MENU



STARTERS

CHICKEN & HERB TERRINE

Clementine Chutney, Herb Salad, Crusty Bread **DF, GFO**

BEETROOT CARPACCIO

Citrus Dressing, Vegan Feta, Rocket, Toasted Pumpkin Seeds **V, VG, GF, DF**

SMOKED TROUT & CREAM CHEESE PATE

with Capers & Dill, Crusty Bread **GFO**

MAINS

TURKEY ROULADE

All the Christmas Trimmings,
Red Wine Gravy & Cranberry Sauce **GF**

SPICED PARSNIP & SQUASH WELLINGTON

Tenderstem Broccoli, Roast Potatoes,
Glazed Carrots, Parsnips & Red Wine Gravy **V, VG, DF**

PAN ROASTED COD

Celeriac & Potato Mash, Dill Velouté Sauce
& Tenderstem Broccoli **GF**

CRISPY CONFIT DUCK LEG

Braised Red Cabbage, Roast Potatoes,
Tenderstem Broccoli, Glazed Carrots
& Red Wine Gravy **GF, DF**

DESSERTS

CLASSIC CHRISTMAS PUDDING

Brandy Sauce

DARK CHOCOLATE TORTE

Berry Compote **V, VG, GF, DF**

NYC VANILLA CHEESECAKE

Passionfruit Cream **V, GF**



V Vegetarian **VG** Vegan **VGO** Vegan Optional **GF** Gluten Free **GFO** Gluten Free Optional **DF** Dairy Free

Ingredients are subject to change due to supplier availability. While we take care to provide accurate allergen information, we cannot guarantee any dish is completely free from allergens. Please speak to a member of staff if you have any allergies or dietary requirements.





CANAPÉ MENU

Includes one of each item per person.
Pre order not required. Minimum of 10 guests.





SMOKED SALMON & CREAM CHEESE BLINI

Capers & Dill

MAPLE MUSTARD GLAZED PIGS IN BLANKETS SKEWERS GF

KARAAGE CHICKEN SKEWERS

Honey Soy Mayo



PORCINI MUSHROOM ARANCINI

Truffle Mayo, Parmesan V

TOMATO & MOZZARELLA SKEWERS

Fresh Basil & Balsamic Drizzle V,GF

GRILLED HALLOUMI & HOT HONEY GF

TOFU BITES

Spicy Mayo V,VG



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BUFFET MENU

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BRIE & CRANBERRY WONTONS V

PORK, SAGE & ONION STUFFING BALLS

Cranberry Sauce & Gravy-Anise DF

PORCINI MUSHROOM ARANCINI

Truffle Mayo, Parmesan V

MINI TANDOORI BHAJI NAAN BREAD

Mango Chutney V, VG, DF

PIGS UNDER BLANKETS SLIDER

Cranberry Sauce



BEETROOT HUMMUS

Baby Beetroot & Dill Tartlet V, VG, DF

GRILLED CHICKEN SKEWER

Coronation Mayo GF, DF

MINI VEGAN CHEESEBURGER SLIDER

Tomato Jam V, VG, DF

MINI RED VELVET CAKES V, VG

MINI MINCE PIES V, DF



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BOWL FOOD MENU

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CRISPY TANDOORI SPICE ONION BHAJIS

Bombay rice Salad & Coconut Mango Curry Dip **V, VG, GF**

TRUFFLE MAC 'N' CHEESE

Parmesan **V**

PIGS IN BLANKETS & STUFFING LOADED YORKSHIRE PUDDING

Turkey Gravy & Cranberry Sauce

PULLED PORK

BBQ Sauce, Apple Slaw, Tortilla Chips **GF, DF**

MINI FISH & CHIPS

Tartare Sauce

MINI RED VELVET CAKES **V, VG**

MINI PASSIONFRUIT TARTS **V**



V Vegetarian **VG** Vegan **VGO** Vegan Optional **GF** Gluten Free **GFO** Gluten Free Optional **DF** Dairy Free

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PLATTERS

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FESTIVE PLATTER

FRIES & SWEET POTATO FRIES GF, V, VG, DF

TANDOORI BHAJIS

Coconut Mango Curry Dip GF, V, VG, DF

GRILLED CHICKEN SKEWERS

Coronation Mayo x4 GF, DF

MUSHROOM ARANCINI

Truffle Mayo & Parmesan V

BRIE & CRANBERRY WONTONS V

PIGS UNDER BLANKETS SLIDER

Cranberry Sauce

VEGETARIAN PLATTER

FRIES & SWEET POTATO FRIES

Portion of Each GF, V, VG, DF

TANDOORI BHAJIS

Coconut Mango Curry Dip GF, V, VG, DF

MINI VEGAN CHEESEBURGER SLIDERS

With Tomato Jam x4 GFO, V, VG, DF

MUSHROOM ARANCINI

Truffle Mayo & Parmesan V

BRIE & CRANBERRY WONTONS V

BEETROOT HUMMUS

Baby Beetroot
& Dill Tartlet V, VG, DF

V Vegetarian VG Vegan VGO Vegan Optional GF Gluten Free GFO Gluten Free Optional DF Dairy Free

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