

3-COURSE MENU

Guests choose one dish per course from the set menu.

No minimum guest numbers. Pre orders required in advance for large groups.

STARTERS

Chicken & Herb Terrine **GFO**

Clementine Chutney, Herb Salad, Crusty Bread

Beetroot Carpaccio **VG, GF**

Citrus Dressing, Vegan Feta, Rocket, Toasted Pumpkin Seeds

Smoked Trout & Cream Cheese Pate **GFO**

with Capers & Dill, Crusty Bread

MAINS

Turkey Roulade **GF**

All the Christmas Trimmings, Red Wine Gravy
& Cranberry Sauce

Spiced Parsnip & Squash Wellington **VG**

Tenderstem Broccoli, Roast Potatoes, Glazed Carrots,
Parsnips & Red Wine Gravy

Pan Roasted Cod **GF**

Celeriac & Potato Mash, Dill Velouté Sauce
& Tenderstem Broccoli

Crispy Confit Duck Leg **GF**

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

DESSERTS

Classic Christmas Pudding **V**

Brandy Sauce

Dark Chocolate Torte **VG, GF**

Berry Compote

NYC Vanilla Cheesecake **V, GF**

Passionfruit Cream

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

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.



CANAPÉS MENU

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

Smoked Salmon & Cream Cheese Blini
Capers & Dill

Pigs In Blankets Skewer *GF*
Maple Mustard Glazed

Karaage Chicken Skewer
Honey Soy Mayo

Porcini Mushroom Arancini *V*
Truffle Mayo, Parmesan

Tomato & Mozzarella Skewers *V, GF*
Fresh Basil & Balsamic Drizzle

Grilled Halloumi & Hot Honey *GF*

Tofu Bites *VG, GF*
Spicy Mayo

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

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BUFFET MENU

Includes one of each item per person.

Pre order not required. Minimum of 10 guests.

Brie & Cranberry Wontons **V**

Pork, Sage & Onion Stuffing Balls **GF** Cranberry Sauce & Gravy-Anise

Porcini Mushroom Arancini **V** Truffle Mayo, Parmesan

Mini Tandoori Bhaji Naan Bread **VG** Mango Chutney

Pigs Under Blankets Slider **GFO** Cranberry Sauce

Beetroot Hummus **VG** Baby Beetroot & Dill Tartlet

Grilled Chicken Skewer **GF** Coronation Mayo

Mini Vegan Cheeseburger Slider **VG** Tomato Jam

Mini Red Velvet Cakes **VG**

Mini Mince Pies **V**

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

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BOWL FOOD MENU

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

Crispy Tandoori Spice Onion Bhajis **VG GF**
Bombay rice Salad & Coconut Mango Curry Dip

Truffle Mac'n'Cheese **V**
Parmesan

**Pigs In Blankets & Stuffing Loaded
Yorkshire Pudding**
Turkey Gravy & Cranberry Sauce

Pulled Pork **GF**
BBQ Sauce, Apple Slaw, Tortilla Chips

Mini Fish & Chips
Tartare Sauce

Mini Red Velvet Cakes **VG**

Mini Passionfruit Tarts **V**

V Vegetarian **VG** Vegan **VG O** Vegan Optional **GF** Gluten Free **GF O** Gluten Free Optional

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PLATTERS

Recommended sharing size: 1 platter between 4 guests.

FESTIVE PLATTER

Fries & Sweet Potato Fries **GF, VG**

Portion of Each

Tandoori Bhajis **GF, VG**

Coconut Mango Curry Dip

Grilled Chicken Skewers **GF**

Coronation Mayo x4

Mushroom Arancini **V**

Truffle Mayo & Parmesan

Brie & Cranberry Wontons **V**

Pigs Under Blankets Slider **GFO**

Cranberry Sauce

VEGETARIAN PLATTER

Fries & Sweet Potato Fries **GF, VG**

Portion of Each

Tandoori Bhajis **GF, VG**

Coconut Mango Curry Dip

Mini Vegan Cheeseburger Sliders **VG**

with Tomato Jam x4

Mushroom Arancini **V**

Truffle Mayo & Parmesan

Brie & Cranberry Wontons **V**

Beetroot Hummus **VG**

Baby Beetroot & Dill Tartlet

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

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