

Festive *Bites*

Perfect for drinks parties & large get-togethers.

Bite-sized portions of some of our Christmas favourites.

Garden Bites £23.95 for 10

Wild mushroom arancini 🥕
Aioli sauce

Sweet potato falafel 🍷
Vegan yoghurt & harissa

Mini 'Symplicity' burgers 🍷

Vegan pastrami & supperstraccia crostini 🍷 🥕
Red pepper & rocket

Chestnut, sage & Brussels sprout sausage rolls 🍷

Meat Bites £26.95 for 10

Wild game sausage rolls
Cranberry sauce

Mini cheeseburgers

Burnt pork end bites
BBQ sauce

Chicken skewers 🍷
Korean chilli, sesame & honey glaze

Fish Bites £26.95 for 10

Mini fish & chips
Tartare sauce

Smoked salmon blini
Chive crème fraîche

Mini fish burgers
Tartare sauce

Tempura 'prawn' skewers 🍷
Sweet chilli & soy

Sweet Bites £23.95 for 10

Mini mince pies 🥕

Chocolate opera cake 🥕

Christmas pudding bonbons 🍷

Sticky pineapple skewers 🍷 🥕
Toasted coconut

Festive *Bowls*

Great for standing events – your party can simply help themselves to as much or as little as they'd like! *Each serves 10 people.*

Roast turkey & all the trimmings £63.95
*Pigs in blankets, pork & apricot stuffing

• Pumpkin & sage tortellini 🍷 £55.95
• Pumpkin velouté, baby spinach & seeds

Fish & chips £55.95
Beer batter & mushy peas

12-hour braised ox cheek 🍷 £63.95
Truffle mash & watercress velouté

Buttermilk chicken & chips £63.95
Chipotle mayo

Jerusalem artichoke risotto 🍷 🥕 🍷 £57.95
Parsley & lemon

🥕 Vegetarian 🍷 Vegan 🍷 Gluten friendly

Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens. Whole party must order from the same menu or package. Deposit required to secure booking. Full T&Cs apply, please speak to our lovely team.

Christmas *Set Menu*

Three courses £49.95 per person

Starters

Roast pumpkin soup 🍷🌱

Gluten free croutons

Smoked salmon on rye

Caper berries & crème fraîche

Ham hock terrine

Piccalilli & toasted sourdough

Sweet potato falafel 🍷🌱

Hummus, pomegranate & puffed rice

Vegan pastrami
& superstraccia crostini 🍷

Red pepper & rocket

Main Courses

Cornish roast cod 🍷🌱

Creamed leeks & girolles

Roast turkey & all the trimmings

Pigs in blankets, pork & apricot stuffing,
roast potatoes & seasonal vegetables

12-hour braised ox cheek 🍷🌱

Truffle mash, watercress velouté & winter cabbage

Pumpkin & sage tortellini 🍷

Pumpkin velouté, baby spinach & seeds

Jerusalem artichoke risotto 🍷🌱

Parsley & lemon

Sirloin steak (£7 supplement)

8oz Himalayan salt dry-aged British beef,
chips & Béarnaise sauce

Desserts

Chocolate opera cake 🍷🌱

Chantilly cream

Christmas pudding 🍷🌱

Custard & redcurrants

Ginger cake 🍷🌱

Caramelised pear & walnut cream

Vanilla panna cotta

Mango, passion fruit & toasted coconut

Cheese platter (£3 supplement) 🍷🌱

Stilton, Cheddar, Brie, spiced pear chutney
& oatcake biscuits

For that extra sparkle

A glass of Prosecco on arrival, three courses & half a bottle of Chemin De La Serre
Viognier by Drake & Morgan *or* Chemin De La Serre Merlot by Drake & Morgan
£64.95 per person

Go all out! A glass of Rodier Pere et Fils Champagne upon arrival,
three courses & half a bottle of Picpoul de Pinet *or* Malbec
£74.95 per person

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