

CHRISTMAS MENU

3 courses £45

(PB) Plant based | (DIF) Dairy ingredient free | (GIF) Gluten ingredient free

STARTERS

Spiced butternut squash soup
toasted pumpkin seeds, lemongrass, ginger (PB) (GIF) (DIF)

Oak smoked salmon
pickled cucumber, capers, lemon, chive crème fraîche, toast (DIF & GIF upon request)

Ham hock & parsley terrine
piccalilli, shallot & parsley salad, toast (GIF upon request)

Salt baked beetroot salad
smoked aubergine purée, cumin, pomegranate,
pickled carrot, green chilli, coriander (PB) (GIF) (DIF)

MAINS

Roast Norfolk bronze turkey
roast potatoes, sprouts, pigs in blankets, roast carrots,
bread sauce, cranberry sauce & turkey gravy (DIF & GIF upon request)

Braised beef 'Bourguignon' pie
mashed potato, seasonal greens, red wine sauce

Roast fillet of sea bream
black olive & herb potatoes, kale, tomato & caper dressing (GIF) (DIF upon request)

Mushroom Wellington
roast potatoes, sprouts, roast carrots, vegan gravy (PB) (DIF)

PUDDINGS

Traditional Christmas pudding, brandy butter, vanilla custard

Chocolate ganache tart, crème fraîche, salted caramel

Passion fruit & coconut cheesecake, passion fruit & ginger sauce (PB) (GIF)

We offer plant based & GIF Christmas pudding to substitute any dessert

EXTRAS

Add a bowl of pigs in blankets £7 per bowl

Add mince pies & chocolate truffles £4 per person

Add a cheeseboard to share £7 per person

FINGER FOOD

£5 each | Whole selection £45 per person

Minimum 10 of each selected item

(PB) Plant based | (DIF) Dairy ingredient free | (GIF) Gluten ingredient free

Cod goujons, tartare sauce, lemon (DIF)

Salt & pepper squid, aioli (DIF)

Smoked salmon on toast, pickled cucumber (DIF) (GIF upon request)

Vegetable spring rolls, sweet chilli sauce (V)

Vegan 'nduja arancini (PB)

Tempura cauliflower, sriracha mayo (V)

Vegetable pakora, mint yoghurt (PB) (GIF)

Halloumi fries, aioli (V)

Mini steak & ale pie

Chicken Kiev bites, garlic mayonnaise

Pigs in blankets, English mustard (DIF)

DESSERT PLATTER

£29.50

Christmas pudding (PB) (GIF) & clotted cream, chocolate brownie (PB) (GIF),
lemon posset, frozen raspberry (GIF), mince pies

CHEESE PLATTER

£29.50

Colston Basset Stilton, Lincolnshire Poacher, Brie de Meaux,
crackers, bread sticks, grapes & chutney

BOWL FOOD

Minimum 10 of each selected bowl

(PB) Plant based | (DIF) Dairy ingredient free | (GIF) Gluten ingredient free

SEAFOOD £8.50 PER BOWL

Roasted salmon Niçoise, black olive, anchovy, mustard dressing (GIF) (DIF)
Tempura haddock, shoe string fries, lemon, tartare sauce (DIF)
Atlantic prawn cocktail, cos, apple, cucumber, Marie Rose (DIF) (GIF upon request)

PLANT BASED £7.50 PER BOWL

Truffle arancini, rocket & parmesan salad (V) (PB)
Hummus, chickpea croutons, sumac, flatbread (PB) (GIF upon request)
Butternut squash & coconut curry, chilli, lime, coriander (PB) (GIF)

MEAT £9 PER BOWL

Steak & shoe string fries, béarnaise sauce
Venison cottage pie, cheddar mash (GIF) (DIF upon request)
Cumberland sausage, creamed potato, red onion gravy (DIF upon request)

DESSERT PLATTER £29.50

Christmas pudding (PB) (GIF) & clotted cream, chocolate brownie (PB) (GIF),
lemon posset, frozen raspberry (GIF), mince pies

CHEESE PLATTER £29.50

Colston Basset Stilton, Lincolnshire Poacher, Brie de Meaux,
crackers, bread sticks, grapes & chutney

CANAPÉ MENU

4 for £14 | 6 for £18 | 8 for £22

Minimum 10 of each selected canapé

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Smoked salmon,
cucumber, crème fraîche (GIF) (DIF upon request)

Cornish crab,
chilli & lime mayo, gem lettuce

Onion bhaji,
mango chutney (PB) (GIF)

Vegan 'Nduja arancini,
truffle mayonnaise (PB)

Goats cheese cake,
red onion marmalade (V)

Smoked chicken BLT,
bacon crumb, confit tomato, brioche croutons

Lamb kofta bites,
pickled cucumber, garlic yoghurt (GIF)

Beetroot tartare,
'feta', sorrel, balsamic caramel (PB) (GIF)

Chicken liver parfait,
confit onion & sherry jam, toast (GIF upon request)

Charred sirloin steak,
confit onion, blue cheese

PLATINUM MENU

3 courses £65

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STARTERS

Foie gras & chicken liver parfait
confit onions & sherry marmalade, cornichons,
dressed leaves, toast (GIF upon request)

Lobster & prawn cocktail
Marie Rose, cos, apple, cucumber (DIF) (GIF upon request)

Salt baked beetroot tart
feta crumb, pomegranate, sorrel, balsamic caramel (V) (DIF & GIF upon request)

French onion soup
garlic croutons, gruyere cheese (DIF & GIF upon request)

MAINS

Norfolk bronze turkey
garlic & herb roast potatoes, sprouts, sage & onion stuffing,
turkey gravy & traditional garnishes (DIF & GIF upon request)

Truffle & Champagne risotto
pickled wild mushrooms, black truffle, 'parmesan' (PB) (DIF) (GIF)

12hr braised beef shoulder
confit garlic potato purée, buttered kale,
shallot & red wine sauce (GIF) (DIF upon request)

Roast fillet of salmon
Cornish crab crushed potatoes, steamed kale,
sauce vierge (GIF) (DIF upon request)

PUDDINGS

Rum baba, spiced rum raisins, Chantilly cream

Chocolate brownie mille-feuille, salted caramel, crème fraîche, raspberry

White chocolate & vanilla cheesecake, brandy snaps, spiced blackberries

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EXTRA

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Add a cheeseboard to share £7 per person