

#### $\pounds$ 1.80 each. For each item there is a minimum order of 20 pieces

Roast Turkey in a Yorkshire Pudding with Cranberry Sauce Homemade Falafel with Tzatziki Smoked Salmon & Cream Cheese Roulade with Cucumber & Dill Panko Halloumi Fritters with Honey (V) Salmon Fishcake with Sweet Chilli Cherry Tomato, Bocconcini Mozzarella Skewer with Homemade Pesto (V) Mini Pork Pie with Spiced Apple Chutney Vegetable Samosas with Mango Chutney (VG) Honey Roast Ham & Pineapple Skewer with Sticky Balsamic Drizzle

# FESTIVE FEASTING

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Buttermilk Chicken Tenders, Chipolatas, Homemade Fish Goujons, Panko Halloumi Fritters, Vegetable Samosas, Cranberry Glazed Chicken Wings, Crispy Calamari with Garlic Mayo, Nachos with Salsa, Guacamole & Sour Cream

### **GRAZING PLATTERS**

**45** Platters sized for up to 10 guests

#### Charcuterie

Coppa Ham, Chorizo, Salami Milano, Sun-dried Tomatoes, Marinated Garlic, Cornichons, Peppers & Olives, Piccalilli & Toasted Sourdough

#### Cheese Board (V)

A selection of 3 Continental Cheeses, Sun-dried Tomatoes, Marinated Garlic, Cornichons, Peppers & Olives, Piccalilli & Toasted Sourdough

### **DESSERT CANAPES**

**1.5** Mince Pie // Homemade Mini Chocolate Brownie

A discretionary 12.5% service charge will be added to your bill



CHRISTMAS 2023

Join the festivities in style with us!

Whether it be with friends or colleagues, choose from our traditional 3 course Christmas menu available for lunch and dinner. 2 courses £38 / 3 courses £42

## TO START



with celeriac puree, crushed peas & mint pomegranate

Ham Hock & Soft Boiled Egg Salad

with toasted ciabatta & Piccalilli sauce

Mushroom Soup (v)

Shiitake, thyme, cream & crispy sage, served with sourdough

Gnocchi Fritters

Stuffed with tomato & basil, served with crispy rocket & homemade pesto

**Oyster Mushroom Tempura** 

**4** ♦ ♦ ♦ **8** 

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with pickle salad, fresh coriander & green sriracha mayo

# THE MAIN EVENT

#### Crown of English Turkey

Complete with all the trimmings; pigs in blankets, roast potatoes, Brussels sprouts, honey-roast parsnips, classic sage&onion stuffing, cranberry sauce & homemade Christmas gravy

Fillet of Seabass with a Romesco Sauce

Served on a bed of celeriac puree, with grilled vegetables marinated in herbs, chilli, lemon juice & olives

Winter Vegan Hotpot (vg, gf)

Steamed beetroot, black lentils sautéed mushrooms, asparagus, baby spinach, sweet potato, fresh coriander & mint with a warming pinch of chilli

Slow Cooked Featherblade of Beef

With Lyonnaise potatoes & steamed green beans, and finished with a creamy mushroom sauce

Confit Duck Breast Served with caramelised chicory, Dauphinoise potatoes & a blackcurrant jus

Served with caramelised chicory, Dauphinoise potatoes & a blackcurrant jus

### CHRISTMAS EXTRAS

Extra Brussels sprouts (vg) 3 / Extra honey roast parsnips (vg) 2.5 /

Extra Pigs In Blankets 4.5 / Extra potatoes 2.5 / Extra stuffing (vg) 3

# THE FINALE

Christmas Pudding with traditional brandy sauce

Homemade sticky toffee pudding with vanilla ice cream & toffee sauce

Vegan panna cotta with fresh fruit

Plum and pineapple crumble with homemade custard

Selection of 3 Continental cheeses, crackers, grapes & chutney

Finish off with tea or coffee & a mince pie 4

A discretionary 12.5% service charge will be added to your bill

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# CHRISTMAS DRINKS PACKAGES

## THE WELCOME DRINKS

### Drinks Tree (Serves 12 guests)

Bellini **118** Martini (Pornstar or Espresso) **118** Prosecco **86** Moet Champagne **160** 

### By the glass

Passion Fruit Bellini 7.5 Sloe Gin Royale 7.5 Cinnamon & Cranberry Old Fashioned 9 Home Made Mulled Wine 6.5 Hot Spiced Gin & Apple Juice 7

## LET IT SNOW

£250

x24 Bottles of Corona Lager x3 Bottles of House Prosecco x2 Bottles of House Red, White or Rose Wine

Serves 10 Guests

## DECK THE HALLS

#### £350

x1 Bottle of House Spirit with Bottomless House Mixer x24 Bottles of Corona Lager x2 Bottles of House Prosecco x2 Bottles of House Red, White or Rose Wine Serves 15 Guests

## CHRISTMAS CONNOISSEUR

£600

x24 Bottles of Corona Lager x5 Bottles of House Prosecco x3 Bottles of House White, Red or Rose Wine x2 Bottles of Any House Spirit with Bottomless House Mixer

#### Serves 30 Guests

## MIX & MATCH STOCKING FILLERS

x2 Bottle of House Wine	45
x2 Bottles of House Prosecco	65
x2 Bottles of Bottega Gold Premium Prosecco	90
x2 Bottles Moet Chandon Champagne	160
x1 Case of 24 Bottles of Corona Lager	130
x1 Bottle of House Spirit with Bottomless House Mixer	150
x1 Bottle of Cinnamon & Cranberry Old Fashioned (10 servings)	110
x1 Bottle of Fig Negroni or Fig Boulevardier (9 servings)	90

Please note that prices listed are exclusive to Christmas party pre-orders