

BANQUETING MENU

Events Festive Menu (choose one from each course)

£15 Supplement per person for pre-selected choice menu (guests choose from 3 starters, 3 mains and 3 desserts)

Starter

Celeriac soup, truffle, hazelnuts (Vegan) (celery, nuts)

Roasted Heritage Beetroots, goats cheese mousse, walnuts, and watercress (milk, nuts, sulphite)

Cured Scottish salmon, creme fraiche, soda bread and pickled onion, watercress (fish, milk, gluten, egg, lupin, sulphites)

Chicken, leeks & shitake mushroom terrine, fig chutney, sourdough, bitter leaves (sulphites, gluten, milk,)

Mains

Butternut squash & goat cheese wellington, kohlrabi, romesco sauce (milk, nuts, sulphite, gluten)

Halibut, courgette, jerusalem artichoke sauce nantaise, nasturtium (fish, milk, sulphites)

Norfolk rolled turkey roulade, Chestnut stuffing, Pigs in Blanket, cranberry, gravy (sulphites, gluten, nuts, milk, celery)

Braised Lamb shank, pommes puree, gremolata, crispy shallots (milk, sulphites, celery, gluten)

28 day dry aged Fillet of beef, pommes puree, Red wine jus (milk, sulphites, gluten, celery)

For the table.

Brussel sprouts, roast potatoes, parsnips, carrots, braised red cabbage. (mustard, milk, gluten)

Desserts

Black Forest Yule Log (Gluten, Sulphites, Dairy, Lupin, Eggs)

Christmas Bauble (gluten, Dairy, Lupin, Eggs, Sulphites)

Spiced Dark chocolate orange cheese cake (Gluten, Dairy, Sulphites, Lupin, Eggs)

Warm Christmas Pudding (gluten, Dairy, Eggs, Lupin, Sulphites)

Mulled Wine poached Pears (Vegan, Sulphite, Soy)