

Christmas

designed by arch



arch
beautiful
sustainable
food

Seasonal specials

available from late November

Christmas items can be combined with choices from our standard menu

canapés

Minimum of 30 per item

**add mini or full size mince pies to your
Christmas order**

Minimum of 20 / 8

choose from:

Pigs in blankets, date puree

Cornish crab, chicory, chive

Confit duck ballotine, quince, hazelnut

Filo cup, roasted pumpkin, chestnut pure & crispy sage

Camembert vol au vent, cranberry jam

Pickled fig, goat's cheese, oat cracker



Seasonal specials

available in december

these items can be selected alongside our standard menu items

bowl food

Minimum of 30 per bowl. Subject to equipment charges if oven hire required

meat and fish

Turkey breast, brussel sprouts, potato galette, bacon, cranberry sauce

Braised free range pork belly, spiced apple and quince compote, kale pesto, barley

Hot smoked duck breast, pear and celeriac remoulade, glazed walnuts (served cold)

Roasted sea bass, caramelised fennel, bouillabaisse, garlic breadcrumbs

vegetarian

Heritage beetroot, honey roasted goat cheese, dukkah (served cold)

Wild mushroom risotto, sun-dried tomatoes, cheese crisps

Pumpkin gnocci, smoked pumpkin seeds, sage butter, crispy sage

vegan

Smoked cauliflower, tahini and date glaze, pomegranate, almond crisp

Burnt confit shallot, celeriac puree, marjoram, pickled quince, hazelnuts

Winter squash, butter bean hummus, toasted chickpeas (served cold)

Christmas dinner

Sit down menu

Choose one of each course for the whole group,
dietary requirements will be catered for individually

starters

Ham hock terrine, arch chutney, pickled mustard seeds, toasted sourdough
Cured chalk stream trout, fennel, orange & dill salad
Grilled smoked carrot, winter leaves, labneh, hazelnut dressing

mains

Classic roasted turkey, orange & cranberry sauce, pigs in blankets
Roasted sirloin, red onion & horseradish cream
Wild mushroom & delicata pumpkin pithivier

all served with

Gravy
Crispy roasted potatoes
Braised red cabbage
Smoked carrots

dessert

Mulled wine poached pear, vanilla whipped cream & crumble
Treacle tart, creme fraiche
Vegan Mont Blanc

