

3-COURSE MENU

Guests choose one dish per course from the set menu.

No minimum guest numbers. Pre orders required in advance for large groups.

STARTERS

Chicken & Herb Terrine **DF, GFO**

Clementine Chutney, Herb Salad, Crusty Bread

Beetroot Carpaccio **VG, GF, DF**

Citrus Dressing, Vegan Feta, Rocket, Toasted Pumpkin Seeds

Smoked Trout & Cream Cheese Pate **GFO**

with Capers & Dill, Crusty Bread

MAINS

Turkey Roulade **GF**

All the Christmas Trimmings, Red Wine Gravy
& Cranberry Sauce

Spiced Parsnip & Squash Wellington **VG, DF**

Tenderstem Broccoli, Roast Potatoes, Glazed Carrots,
Parsnips & Red Wine Gravy

Pan Roasted Cod **GF**

Celeriac & Potato Mash, Dill Velouté Sauce
& Tenderstem Broccoli

Crispy Confit Duck Leg **GF, DF**

Braised Red Cabbage, Roast Potatoes, Tenderstem Broccoli,
Glazed Carrots & Red Wine Gravy

DESSERTS

Classic Christmas Pudding

Brandy Sauce

Dark Chocolate Torte **VG, GF, DF**

Berry Compote

NYC Vanilla Cheesecake **V, GF**

Passionfruit Cream

V Vegetarian **VG** Vegan Optional **GF** Gluten Free
GFO Gluten Free Optional **DF** Dairy Free **VG** Vegan

Ingredients are subject to change due to supplier availability. While we take care to provide accurate allergen information, we cannot guarantee any dish is completely free from allergens. Please speak to a member of staff if you have any allergies or dietary requirements.



CANAPÉS MENU

Includes one of each item per person.
Pre order not required. Minimum of 10 guests.

Smoked Salmon & Cream Cheese Blini
Capers & Dill

Maple Mustard Glazed Pigs In Blankets Skewer **GF**

Karaage Chicken Skewer
Honey Soy Mayo

Porcini Mushroom Arancini **V**
Truffle Mayo, Parmesan

Tomato & Mozzarella Skewers **V, GF**
Fresh Basil & Balsamic Drizzle

Grilled Halloumi & Hot Honey **GF**

Tofu Bites **VG**
Spicy Mayo

V Vegetarian **VGO** Vegan Optional **GF** Gluten Free
GFO Gluten Free Optional **DF** Dairy Free **VG** Vegan

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BUFFET MENU

Includes one of each item per person.
Pre order not required. Minimum of 10 guests.

Brie & Cranberry Wontons **V**

Pork, Sage & Onion Stuffing Balls
Cranberry Sauce & Gravy-Anise **DF**

Porcini Mushroom Arancini
Truffle Mayo, Parmesan **V**

Mini Tandoori Bhaji Naan Bread
Mango Chutney **VG, DF**

Pigs Under Blankets Slider
Cranberry Sauce

Beetroot Hummus
Baby Beetroot & Dill Tartlet **VG, DF**

Grilled Chicken Skewer
Coronation Mayo **GF, DF**

Mini Vegan Cheeseburger Slider
Tomato Jam **VG, DF**

Mini Red Velvet Cakes **VG, GF**

Mini Mince Pies **V, DF**

V Vegetarian **VG** Vegan Optional **GF** Gluten Free
GFO Gluten Free Optional **DF** Dairy Free **VG** Vegan

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BOWL FOOD MENU

Includes one of each item per person.
Pre order not required. Minimum of 10 guests.

Crispy Tandoori Spice Onion Bhajis

Bombay rice Salad & Coconut Mango Curry Dip **VG, GF**

Truffle Mac'n'Cheese

Parmesan **V**

Pigs In Blankets & Stuffing Loaded Yorkshire Pudding

Turkey Gravy & Cranberry Sauce

Pulled Pork

BBQ Sauce, Apple Slaw, Tortilla Chips **GF, DF**

Mini Fish & Chips

Tartare Sauce

Mini Red Velvet Cakes **VG, GF**

Mini Passionfruit Tarts **V**

V Vegetarian **VGO** Vegan Optional **GF** Gluten Free
GFO Gluten Free Optional **DF** Dairy Free **VG** Vegan

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PLATTERS

Recommended sharing size: 1 platter between 4 guests.

FESTIVE PLATTER

Fries & Sweet Potato Fries *GF, VG, DF*

Tandoori Bhajis

Coconut Mango Curry Dip *GF, VG, DF*

Grilled Chicken Skewers

Coronation Mayo x4 *GF, DF*

Mushroom Arancini

Truffle Mayo & Parmesan *V*

Brie & Cranberry Wontons *V*

Pigs Under Blankets Slider

Cranberry Sauce

VEGETARIAN PLATTER

Fries & Sweet Potato Fries

Portion of Each *GF, VG, DF*

Tandoori Bhajis

Coconut Mango Curry Dip *GF, VG, DF*

Mini Vegan Cheeseburger Sliders

with Tomato Jam x4 *GFO, VG, DF*

Mushroom Arancini

Truffle Mayo & Parmesan *V*

Brie & Cranberry Wontons *V*

Beetroot Hummus

Baby Beetroot & Dill Tartlet *VG, DF*

V Vegetarian *VGO* Vegan Optional *GF* Gluten Free
GFO Gluten Free Optional *DF* Dairy Free *VG* Vegan

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