



CHRISTMAS MENU £39.5PP / MIN 10 GUESTS

Arrival canapés

Pigs in blankets, English mustard

Smoked salmon bellini, lemon & chive creme fraiche (gf)

Chana masala popadom, mint & chili chutney (pb/gf)

Christmas buffet

Roast English turkey crown, sage & lemon butter (gf)

Roast gammon, mustard & honey glaze (gf/df)

Roast celeriac & field mushroom wellington (pb) - **individual by special order**

Garlic & herb roast potatoes (pb/gf)

Mulled wine braised red cabbage (pb/gf)

Brussels sprouts & tops, cranberry, chestnut (pb/gf)

Roast winter root vegetables, cumin seeds, maple syrup (pb/gf)

Red wine gravy (pb/gf)

Dessert canapés

Mini crème pâtissière mixed berry tarts (v)

Madagascan dark chocolate truffles (v/gf)

Mini mince pies, brandy butter (v)

Extras:

Arrival glass of Prosecco – £6.4pp

Novi meat & cheese board: Wigmore, Cornish Kern, Sparkenhoe Blue, Speck, Finocchiona, Lomo, Nocellara olives, membrillo, giardiniera, olive oil & balsamic vinegar, focaccia – £24