



## CHRISTMAS MENU (MINIMUM 10 GUESTS)

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### 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)

Baileys white chocolate, and Madagascan dark chocolate truffles (v/gf)

Mini mince pies, brandy butter (v)

### Extras:

Arrival glass of Prosecco

Novi meat & cheese boards: Mayfield, Baron Bigod, Sparkenhoe Blue, Speck, Finocchiona, Lomo, Nocellara olives, pickled onions, balsamic onions,

Stin Bakery focaccia