

Private Dining Menu

Three courses - £65 per person

Starters

Roast Pumpkin Soup (N) (V) (NGI)

Toasted seeds / Pickled walnut / Smoked almonds

Dashi Cured Salmon (NGI)

Radish / Champagne sauce / Bronze fennel

Chicken & Ham Hock Croquette

Bacon jam / Wholegrain mustard / Tomato chutney

Salt Baked Celeriac (NGI) (N) (V)

Pickled kohlrabi / Apple / Hazelnut & brown butter dressing

Mains

Turkey Ballotine

Stuffing / Fondant potato / Crushed carrot & swede / Parsnip / Sprouts / Pigs in blankets / Gravy

Nut Roast (V) (VG on request)

Fondant potato / Crushed carrot & swede / Parsnip / Sprouts / Mushroom gravy

Red Wine Braised Beef Short Rib

Beetroot tart / Red cabbage purée / Black cabbage / Chestnut pangrattato

Roast Halibut (NGI)

Warm tartare sauce / Caviar / Creamed potatoes / Fine beans

Desserts

Festive Trio (V)

Apple crumble choux bun / Cranberry & vanilla cake / Chocolate & honeycomb delicie

Cheese Selection (V) (NGI on request)

Fruit chutney / Crackers / Grapes

A selection of tea & coffee to complete your meal

Canapé Menu

Three canapés - £15 per person

Five canapés - £20 per person

Canapés

Turkey & Brie Croquettes

Spiced cranberry

Spiced Beef Tartare (NGI on request)

Crisp potato / Cured egg yolk

Crayfish Cocktail

Tomato cornet

Smoked Salmon Blini

Crème fraîche / Caviar

Wild Mushroom Arancini (V)

Truffled mayonnaise

Goat's Cheese & Beetroot Macaron (V)

Chive

Pigs in Blankets

Honey mustard glaze

Crisp Sprout (NGI on request)

Nduja, honey & parmesan

Dessert Canapés

Pistachio & Milk Chocolate Macaron (N) (V)

Black Forest Tartlet (V)

Bowl Food Menu

Three dishes - £27 per person / Five dishes - £38 per person

Turkey, Stuffing & Roast Root Vegetables

Nut Roast & Roast Root Vegetables (V)

Pigs in Blankets

Creamed potatoes / Onion gravy

Confit Duck Leg (NGI on request)

Braised red cabbage / Cranberry

Dill Cured Salmon & Beetroot Salad (NGI on request)

Braised Short Rib Mac 'n' Cheese

Smoked Haddock (NGI on request)

Colcannon / Mustard Sauce

Desserts

Double Chocolate Sticky Toffee Pudding (V)

Irish cream ice cream

Cinnamon Poached Pear & Blackberry Pavlova (V) (NGI on request)

Vanilla cream / Meringue

BBQ Menu

£42 per person - includes three hot items & two sides

£55 per person - includes four hot items, four sides & one dessert

Served Hot

Beef Burger (NGI on request)

Brioche bun / Cranberry relish / Sprout slaw

Lemon & Sage Turkey Escalopes

(NGI on request)

Halloumi Skewer (V)

Hot honey dressing / Red onion / Courgette

Hog in Blankets

Brioche / Mustard

Salmon Kebab (NGI on request)

Dill & mustard dressing

1/2 Grilled Lobster Tail (NGI on request)

(+£10 supplement)

Grilled 5oz Rib Eye Steak (NGI on request)

(+£10 supplement)

Sides

Chilli Corn (VG) (NGI on request)

Herb butter

Roast Potatoes (VG)

Spiced cranberry sauce

Sprout Waldorf Salad (N) (V)

Honey Roast Carrots & Parsnips (V)

Desserts

Toffee Popcorn Brownie (V)

Mince Pie (V)

Vegan Options

Vegan Burger (VG)

Bread roll / Tomato / Lettuce

Vegan Sausage (VG)

Bread roll / Mustard

Vegetable Skewers (VG) (NGI on request)

Chilli dressing