



KIA OVAL
EVENTS &
ENTERTAINMENT

Christmas Dining Menu



Canapés

Smoked duck breast, spiced oranges, pickled cranberry on a buckwheat blini

Beetroot cured Chalk Stream trout, crème fraîche, dill on a charcoal cracker

Whipped stracciatella, candied seeds with port compressed grapes (ve, ngci)

Starters

Mushroom Pate
with sesame toasts, tarragon and paprika tuille (ve)

Mains

Suffolk turkey ballotine
with cranberry stuffing, roast potatoes, sprouts
honey glazed carrots and parsnips with turkey jus (ngci)

Cranberry, chestnut and mushroom wellington,
roast potatoes, sprouts, maple glazed carrots and parsnips
with a plant based jus (ve)

Dessert Buffet

Sticky toffee delice,
whipped vanilla cremeux (VE)

Mincemeat and bramley apple crumble tart
apple caramel (VE, NCGI)

Spiced plum sponge with 0% mulled wine gel and stem ginger cream (VE,NCGI)

v- vegetarian ve – vegan ngci- non gluten containing ingredients