

# Canapé Selector

#### Three per Head £7.50 | Four per Head £10.00 | Five per Head £12.50

Pigs in Blankets Cranberry Glaze

Smoked Salmon Blin Dill Creme Fraiche

Brie & Cranberry Pin Wheel

Haggis or Veggie Haggis Bonbons (Vg Whisky Cream Sauce

> Vegetable Spring Rolls (Vg Thai Dipping Sauce

French Fries Parmesan & Truffle Oil

Stilton Crostin

Quince Jelly

Glazed Fig & Burrata (V)
Served on a Mini Bruschetta

Mini Roast Beef Yorkshire Pudding

Horseradish Cream

Arancini (Vg) Saffron Aioli

Tempura King Prawns Bloody Mary Ketchup

Wild Mushroom Torteloni (V) Parmesan & Truffle Oil

Salt Beef Pickles, Crispy Shallot & Rye

Mini Mac & Cheese (V)

Truffle & Parmesan

Asparagus Spear Wrapped in Parma Ham

Lamb Skewer
Mint Hollandaise

Choux Bun, Duck Parfait
White Truffle

Sage & Onion Sausage Roll Black Sesame Seed Sprinkle

Soup Shooter (Vg)
Festive Spiced Roots, Crispy Shallot

Bucks Fizz Sorber
Orange Sugar

Rainbow Rice Paper Rolls (Vg Thai Dipping Sauce

Crispy Pork Belly

Apple Sauce & Crackling

Panko Breadcrumb Halloumi (V) Sweet Chilli Dip

> Mackerel Parfai Dill Croute







# Menu Options

£55.00 per Person, Pre-Order Required

#### Starters

Soup of Winter Spiced Roasted Roots, Mull Cheddar Crouton (Vegan Alternative Available)

Or

Haggis Bonbons, Baby Fondant Potatoes, Turnip Purée, Whisky Cream Sauce (Vegan Alternative Available)

Or

Edinburgh Gin & Beetroot Cured Salmon, Baby Pickled Vegetables, Horseradish Cream, Sourdough Toasts

### Main Course

Turkey Ballotine With Apricot & Chestnut Stuffing, Wrapped in Pancetta, Homemade Gravy

Or

Grilled Salmon With Lemon & Caper Butter

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Pithivier of Morangie Brie, Roast Butternut Squash & Caramelised Onions

Or

Slow Cooked Featherblade of Beef, Caramelised Baby Onions, Rich Jus

Served With Sharing Sides inter Spiced Cabbage, Crispy Roasties, Pigs in Blankets, Stuffing Balls

#### Dessert

Sticky Toffee Pudding, Hot Caramel Sauce, Baileys Cream

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St Clements Posset With Homemade Shortbread

Includes Tea & Coffee



## **Drinks Options**

## Package One

£8.50pp

Welcome Glass of Prosecco or Soft Drink
Water for the Tables

## Package Two

£19.25

Welcome Glass of Prosecco
Half Bottle of Wine per Guest
Water for the Tables
Post Dinner Tea or Coffee

### Package Three

£22.50

Welcome Festive Cocktail
Half Bottle of Wine per Guest
Water for the Tables
Post Dinner Tea or Coffee

## Package Four

£27.50

Welcome Glass of Prosecco
Half Bottle of Wine per Guest
Water for the Tables
Post Dinner Tea or Coffee
ost Dinner Espresso Martini Or Dram

FULL SERVICE CASH BAR AVAILABLE THROUGHOUT THE EVENING