

FESTIVE BOWL FOOD

£45 per person (3 bowls per person), minimum 15 people

Butter turkey curry, steamed rice, onion bhaji, toasted almonds

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Braised venison & roasted root vegetable stew, chive mash, glazed greens

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Market fish, creamed potatoes, mussel & vegetable chowder

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Butternut squash & rosemary risotto, toasted pumpkin seeds, walnut pesto

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Chicken, pancetta & tarragon pie, creamed potatoes, puff pastry lid, red wine jus

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Truffle macaroni cheese with pancetta lardons

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Panko-crumbed chicken thigh katsu curry, sticky rice

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Gnocchi, creamy gorgonzola, spinach, parmesan, toasted pine nuts

FESTIVE CANAPÉS

£35 for 5 (minimum 20 people)

Homemade sausage roll with sage & cranberry dipping sauce

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Brie, cranberry & chestnut tartlets

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Stilton & pear tart

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Beetroot & goat cheese arancini

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Duck leg croquette with spiced plum purée

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Beetroot & gin-cured salmon, blini, caviar & dill

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Smoked mackerel & horseradish pâté, garlic crostini, scorched blood orange

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Chicken liver pâté, red onion marmalade, toasted brioche

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Honey & mustard-glazed chipolatas

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Braised venison bon bon with celeriac remoulade

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Seabass & dill fishcake, garlic mayonnaise