

# FESTIVE MENU 2019

2 COURSE MENU £29 / 3 COURSE MENU £34

Celeriac & apple soup, walnut & thyme pesto (vg)

Potted smoked salmon pâté, toast, cucumber

Prosciutto, mozzarella, rocket, fig dressing

Truffled pumpkin & polenta, hazelnut vinaigrette (v)

Risotto of pearl barley, roasted onion, wild mushrooms, cavolo nero (vg)

Ballotine of Norfolk turkey, sage & orange stuffing, pigs in blankets, Brussels sprouts

Roast fillet of hake, crushed new potatoes, artichokes, caper & lemon dressing

Rib eye steak, green peppercorn sauce, watercress, fries (cooked medium rare)

(£5 supplement)

On the table bowls of roast potatoes & carrots, sharing style

A little more of what you fancy? Add bowls of pigs in blankets for £7.5

Christmas pudding, brandy custard (v)

Raspberry, marshmallow & wagon wheel brownie, vanilla ice cream (v)

Chocolate & griottine cherry mousse (vg)

Blue Monday cheese, pear chutney, biscuits (v)

v = vegetarian, vg = vegan

# CHRISTMAS BUFFET MENU 2019

£26

Chapel & Swan hot smoked salmon  
Roast Norfolk turkey ballotine  
Pearl barley, roast onion & mushroom risotto (vg)

Bowls of roast new potatoes & watercress and herb salad (vg)

Oxford blue cheese, biscuits (v)  
Chocolate brownies (v)  
Fresh fruit (vg)



# CHRISTMAS CANAPÉS

£22 PER BOARD

- Pigs in blankets
- Beer battered fish & chips, tartare sauce
- Pearl barley & mushroom risotto balls (vg)
- Homemade sausage rolls
- Buffalo cauliflower, cucumber ranch sauce (vg)
- Prosciutto & mozzarella skewers
- Ricotta, olive & tomato crispbreads (v)
- Beef sliders, cheese, gherkins (£5 supplement)
- Plant-based sliders, avocado salsa (vg) (£5 supplement)
- Mince pies (v)

**10 OF THE SAME ITEM PER BOARD**