

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 / Grazy

Nut Roast (V) (VG on request)

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

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 delice

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)

Vegan Options

Vegan Burger (VG)

Bread roll / Tomato / Lettuce

Vegan Sausage (VG)

Bread roll / Mustard

Vegetable Skewers (VG) (NGI on request)

Chilli dressing

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)