CHRISTMAS MENU

3 courses £49.5

(PB) Plant-based | (DIF) Dairy ingredient-free | (GIF) Gluten ingredient-free

STARTERS

Spiced butternut squash soup
crispy madras pumpkin seeds, kaffir lime, coriander oil (PB) (GIF) (DIF)

Scottish smoked salmon
pickled cucumber, crème fraiche, lemon, toast (DIF & GIF upon request)

Chicken liver parfait
spiced apple chutney, cornichons, pickled shallot salad, toast (GIF upon request)

Roasted beetroot & smoked aubergine salad
orange, chickpea croutons, pomegranate, herb dressing (PB)

Lobster & prawn cocktail *(£10 supplement)*
Marie Rose, cos, apple, cucumber (DIF) (GIF upon request)

MAINS

Roast Norfolk bronze turkey
roast potatoes, sprouts, crushed winter roots, pigs in blankets, roast carrots, braised red cabbage,bread sauce, cranberry sauce & turkey gravy
(DIF & GIF upon request) (Halal turkey provided on request)

Braised beef 'Bourguignon' pie
crushed winter root vegetables, green beans, red wine sauce
(PB, DIF & GIF upon request)

Roasted Hake fillet
crushed winter root vegetables, green beans & shallots,
herb butter, tomato & herb dressing
(GIF) (DIF upon request)

Mushroom, sweet potato & lentil Wellington
roast potatoes, sprouts, roast carrots, vegan gravy (PB) (DIF)

220g Dry-aged ribeye steak *(£10 supplement)*
confit garlic, watercress, fries, peppercorn sauce

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU

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(PB) Plant-based | (DIF) Dairy ingredient-free | (GIF) Gluten ingredient-free

PUDDINGS

Traditional Christmas pudding
brandy butter, vanilla custard (V)

Chocolate ganache tart
crème fraîche, salted caramel (V)

Bramley apple crumble tart
caramelised apple, calvados sauce, vanilla ice cream (V)

Passionfruit & mango cheesecake
tropical fruit salad, mint, passionfruit gel (V) (PB) (GIF)

We offer plant based & GIF Christmas pudding to substitute any dessert

FESTIVE EXTRAS

Add a bowl of pigs in blankets £6 per bowl

Add mince pies £3.5 per person

Add a cheeseboard £8 per person

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BOWL FOOD

£7 each - 3 bowls are equivalent to a main course meal

Minimum order of 10 bowls per item

(PB) Plant-based | (DIF) Dairy ingredient-free | (GIF) Gluten ingredient-free

Grilled salmon
niçoise salad, anchovy, soft egg, mustard dressing
(GIF) (DIF)

Crispy chicken Caesar
gem lettuce, croutons, parmesan, anchovy dressing

Cumberland sausage
mustard mash, onion gravy (PB upon request)

Tempura haddock
shoe string fries, tartare sauce
(GIF) (DIF)

Tandoori cauliflower
Goan-style curry, coriander, poppadom, lime yoghurt
(PB) (GIF) (DIF)

Peking duck
Asian noodle salad, chilli, sesame, soy (VG upon request)

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CANAPÉ MENU

Each is equivalent to one bite, £3 per canapé

Minimum 20 of each selected canapé

(PB) Plant-based | (DIF) Dairy ingredient-free | (GIF) Gluten ingredient-free

Tuna tartare
pickled cucumber, ponzu mayonnaise

Smoked salmon
cucumber, horseradish crème fraîche (GIF)

Chickpea falafel
dill & garlic yoghurt (PB) (GIF)

Tomato tartare
sun-dried tomato, cucumber, vegan feta (PB) (GIF)

Truffle & wild mushroom arancini
truffle mayonnaise (V)

Parma ham cigar
rocket, parmesan (GIF)

'Nduja croquettes
saffron aioli

Chicken liver parfait
onion jam, brioche

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FESTIVE SELECTION MENU

3 courses £60

(PB) Plant-based | (DIF) Dairy ingredient-free | (GIF) Gluten ingredient-free

STARTERS

Yellow fin tuna tartare
avocado purée, sesame, shiso, spicy ponzu dressing, wonton crisp

Venison & black pudding Scotch egg
celeriac & Granny Smith apple slaw, date ketchup, pickled cauliflower

Puglian burrata
roasted Delica pumpkin, crispy sage, pine nuts, basil, focaccia

MAINS

Champagne & truffle risotto
pan-roasted wild mushrooms, lemon, mascarpone, parmesan, shaved truffle
(GIF) (DIF upon request)

Roasted monkfish loin
confit potatoes, spinach purée, shallot crisps, hot tartare sauce
(DIF & GIF upon request)

8hr red wine braised shoulder of beef
black truffle mashed potato, buttered kale,
bone marrow & red wine sauce (GIF) (DIF upon request)

220g Dry-aged ribeye steak
Charred tomato, watercress, fries, peppercorn sauce

PUDDINGS

Traditional Christmas pudding
brandy butter, vanilla custard (V)

Biscoff & miso caramel cheesecake
sour cherry compote, vanilla ice cream (PB)

Chocolate ganache tart
raspberry purée, raspberry sorbet, caramelised white chocolate (V)

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FINGER FOOD PLATTERS

(PB) Plant-based | (DIF) Dairy ingredient-free | (GIF) Gluten ingredient-free

Buttermilk fried chicken, hot sauce, blue cheese mayo (10) £40

Turkey, sage & pork stuffing lollipops, cranberry ketchup
(DIF) (GIF) (10) £30

Venison & black pudding sausage roll, HP sauce (10) £40

Chicken liver parfait on toast, onion marmalade (10) £40

Sticky honey mustard chipolatas (20) £25

Mini steak & horseradish pies, green peppercorn sauce (10) £35

Smoked salmon on toast, pickled cucumber, crème fraîche
(GIF on request) (10) £45

King prawn lettuce cups, cucumber, cos, apple, bloody mary mayonnaise
(GIF) (10) £35

Mini coronation chickpea pie, mango chutney (PB) (10) £35

Rosemary & garlic roast potatoes, sour cream & herb dip
(V) (GIF) (PB on request) (20) £25

Spiced carrot pakoras, mint & garlic dip (PB) (DIF) (GIF) (10) £25

Crispy Buffalo cauliflower, hot sauce, ranch dressing, chives
(PB) (GIF) (10) £25

Padrón peppers, Christmas spiced sea salt
(GIF) (PB) (GIF on request) (20) £25

DESSERT PLATTER

Christmas pudding bites & clotted cream (10) (PB on request)
Mini chocolate brownie, crème fraîche (10) (PB) (GIF)
Vanilla cheesecake bites (PB on request)
Strawberry compote (10)
Mince pies (10)
£50

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CHRISTMAS RECEPTION

Menu

BUBBLY

PROSECCO DOC, GALANTI – *VENETO ITALY*

CHAMPAGNE

MOËT & CHANDON, BRUT NV – *ÉPERNAY, FRANCE*

BARON DE VILLEBOERG CHAMPAGNE, BRUT NV –
VILLE SUR ARCE, FRANCE

COCKTAIL

ESPRESSO / PASSIONFRUIT MARTINI

NON-ALCHOLIC

0% PROSECCO

0% ELDERFLOWER FIZZ

COS NO POLITIAN