



THE

STERLING

CHRISTMAS MENUS & PACKAGES



CHRISTMAS MENU

3 courses £48

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

STARTERS

Spiced cauliflower soup
crispy madras shallots, kaffir lime & curry oil (PB) (GIF) (DIF)

Oak smoked salmon
pickled cucumber, capers, lemon, chive crème fraîche, toast (DIF & GIF upon request)

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

Roasted squash & endive salad
parsley & pine nut crumb, vegan labneh,
pomegranate, coriander, Clementine (PB) (GIF) (DIF)

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

MAINS

Roast Norfolk bronze turkey
roast potatoes, sprouts, pigs in blankets, roast carrots,
bread sauce, cranberry sauce & turkey gravy (DIF & GIF upon request)

Braised beef 'Bourguignon' pie
roast potatoes, green beans, red wine sauce (DIF & GIF upon request)

Roasted fillet of sea bream
black olive & herb crushed potatoes, kale, tomato & caper dressing
(GIF) (DIF upon request)

Mushroom Wellington
roast potatoes, sprouts, roast carrots, vegan gravy (PB) (DIF)

8hr red wine braised shoulder of beef
black truffle mashed potato, buttered kale,
bone marrow & red wine sauce (GIF) (DIF upon request)
£10 supplement

PUDDINGS

Traditional Christmas pudding,
brandy butter, vanilla custard (V)

Chocolate ganache tart,
crème fraîche, salted caramel (V)

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

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

EXTRAS

Add a bowl of pigs in blankets £6 per bowl

Add mince pies £3.5 per person

Add a cheeseboard to share £8 per person

Add chocolate truffles £2.5 per person

**CHECK OUT OUR EVENTS BROCHURE
HERE TO SEE OUR SPACES**



FESTIVE SELECTION MENU

3 courses £65

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

STARTERS

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

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

Herefordshire beef carpaccio
crispy capers, endive, rocket, horseradish mayonnaise (DIF)

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

MAINS

Champagne and 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, fires, peppercorn sauce

PUDDINGS

Traditional Christmas pudding,
brandy butter, vanilla custard (V)

Chocolate ganache tart,
crème fraîche, salted caramel (V)

British & French cheeses, crackers, chutney

CANAPE MENU

Each is equivalent to one bite, £4 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

SNACK & FINGER FOOD

£5 per item | £47.50 whole selection

2 to 3 bite portion size

Minimum 10 of each selected item

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

Crispy buffalo cauliflower
hot sauce, ranch dressing (PB) (GIF)

Crispy vegetable pakoras
mint, spicy mayo (PB GIF)

Mini Spiced cauliflower & lentil pie (V)

Potted smoked salmon on toast
dill, lemon, pickled cucumber (GIF upon request)

Beer battered haddock taco
chipotle mayo, pico de gallo, coriander

Halloumi fries
yoghurt & sweet chilli dip (V) (GIF)

Tempura king prawns
sriracha mayonnaise (GIF)

Lamb kofta
garlic yoghurt, sumac (GIF)

Buttermilk chicken strips
spicy blue cheese dip

Mini Steak & ale pie

Honey mustard mini sausages

BOWL FOOD

£8.5 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 bowl
niçoise salad, anchovy, soft egg, mustard dressing
(GIF) (DIF)

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

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

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

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

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

**Reserve an area in our bar and have some drinks
& nibbles waiting for your arrival.
We tailor our packages to suit any of your requirements.**

**DJs welcome (by prior arrangement)
Full AV available: screen, projector, microphone,
speakers, Wi-Fi, sound system**



BEER & CIDER PACKAGES

BUNDLE BOX

£115

6 x beer bottles (Birra Moretti, Peroni, Sol or Estrella)
4 x Old Mout
2 x Selected house White, Red or Rosé wine

BEER BOX

£140

24 x beer bottles (Birra Moretti, Peroni, Sol or Estrella)

MULTI BOX

£140

15 x beer bottles (Birra Moretti, Peroni, Sol or Estrella)
2 x Selected house White or Rosé wine

CIDER BARROW

£230

36 x Old Mout

MIXED BARROW

£225

24 x beer bottles (Birra Moretti, Peroni, Sol or Estrella) 6 x
Old Mout
2 x Selected house White or Rosé wine

BEER BARROW

£270

48 x beer bottles (Birra Moretti, Peroni, Sol or Estrella)

ALCOHOL FREE BEER BUNDLE

£65/£125

12 x beer bottles
(A mix of AF Heineken, Lucky Saint & Beavertown)
Or
24 x beer bottles
(A mix of AF Heineken, Lucky Saint & Beavertown)

**Want to add more to your package?
Speak to our team today!**

WINE PACKAGES

PROSECCO

£140.00

Enjoy four bottle of prosecco Galanti

MINI PROSECCO BARROW

£450.00

45x Galanti mini Prosecco 200cl Galanti

ALCOHOL FREE PROSECCO •

£70.00 / £140.00

Enjoy two or four bottle of alcohol free prosecco - Scavi

MULLED WINE

£200 per barrel
serves 30 people

£95.00

Take your pick! Enjoy four bottles from our selection below:

Combine
El Velero Verdejo *or*
Tempranillo 'Caminante', Vina Albergad *or*
Cinsault Rosé, Granfort

£135.00

Take your pick! Enjoy four bottles from our selection below:

Combine
Sauvignon Blanc, Ruakana *or*
Picpoul de Pinet, Chateau de la Mirande
&
Pinot Noir, La Boussole *or*
Salice Salentino Riserva, Marchese di Borgosole *or*
Réserve de Gassac Rosé, Pays de l'Hérault

£165.00

Take your pick! Enjoy four bottles from our selection below:

Combine
Gavi di Tassarolo "La Fornace" *or*
Mâcon Chardonnay, Les Cadoles *or*
Rioja Crianza 'Alfaro', Vinos Heraclio
with
Malbec Ballena del Sur *or even*
Provence Rosé, Château d'Ollières

£350.00

Enjoy the below four bottles:

Combine
X2 Volnay 1er Cru "Clos Des Chenes"
&
X2 Meursault, Jean Javillier

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ENQUIRE HERE



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