

A large, vibrant red ribbon bow is centered at the top of the page. The bow is made of a wide, textured ribbon and is tied in a classic, symmetrical style. It spans across the width of the page, with its loops and tails framing the text below.

FESTIVE MENUS 2025

*Offering a wide variety of Festive menus from Yorkie wraps,
Toby style carvery, canapes to a traditional turkey dinner -
with the added pleasure of knowing all our ingredients are
locally sourced*



FESTIVE CANAPES & BOWLS

CHOOSE 3 CANAPES & 3 BOWLS

CANAPES

Smoked salmon, cream cheese crostini, caviar & dill
Chipolatas, honey mustard sauce
Pigs in blankets, cranberry sauce
Mini quiche, pepper and leeks
Halloumi & brussels sprout skewers
Mini beef wellington, horse radish sauce
Butternut squash bruschetta, goats cheese, sage and balsamic
Mushroom tart, truffle and ill mayonnaise
Beer batter cod goujons
Mini sausage rolls, spiced chutney sauce
Roast beef, Yorkshire pudding, horse radish cream
Salmon Wellington

BOWLS

Roast turkey - creamy mash potatoes, stuffing, root vegetables and gravy
Roast beef - creamy mash potatoes, stuffing, root vegetables and gravy
Sea-bas - garlic & thyme crushed new potatoes, sprouts with sweet peppers, white wine butter sauce
Cumberland sausage - mash, rosemary red wine jus, caramelised onions, winter greens
Nut roast (vegan) - new potatoes, stuffing, root vegetables and gravy



FESTIVE CANAPES & DESSERT

CHOOSE 5 CANAPES & 2 DESSERTS

CANAPES

Smoked salmon, cream cheese crostini, caviar & dill
Chipolatas, honey mustard sauce
Pigs in blankets, cranberry sauce
Mini quiche, pepper and leeks
Halloumi & brussels sprout skewers
Mini beef wellington, horse radish sauce
Butternut squash bruschetta, goats cheese, sage and balsamic
Mushroom tart, truffle and ill mayonnaise
Beer batter cod goujons
Mini sausage rolls, spiced chutney sauce
Roast beef, Yorkshire pudding, horse radish cream
Salmon Wellington

DESSERTS

Lemon posset with short bread biscuit
Mince pies
Chocolate brownie, raspberries and cream
Sticky toffee pudding, toffee sauce
Chocolate orange mousse pots
Mini churro shots with hot chocolate sauce

A close-up photograph of a sandwich and some vegetables on a dark surface. The sandwich is on the left, showing a golden-brown bun, a slice of meat, and some red sauce. To its right are several small, round, green and white vegetables, possibly Brussels sprouts or small onions, and a piece of cooked meat. The background is dark and out of focus.

FESTIVE STREET FOOD

CHOOSE 2

MAINS

Yorkie wrap with horse radish and all the trimmings with either - turkey, beef or vegan option

Turkey burger with a smashed turkey patty, cheese with chilli cranberry sauce, fried egg and hash brown in a brioche bun

Grilled cheese sourdough toastie Emmental cheese & horse radish with either - turkey, beef or vegan option

Steak sandwich, mustard mayo, horse radish, rocket and brie in a toasted ciabatta



FESTIVE BURGER MENU

CHOOSE 2 MAINS & ALL SIDES

MAINS

Turkey burger

Turkey, Pigs in blankets, Cranberry sauce, Smashed roast

Beef burger

Sliced carved beef sirloin, Smashed roast potatoes, Broccoli, Horse radish

Gammon burger

Apple glazed gammon, Braised red cabbage, Stuffing, Dijon mustard

Vegan option

St Pierre Brioche bun, Beyond meat burger, Smashed stuffing

SIDES

Gravy pot on the side

Chips with Brussels sprouts

Lardons and pancetta



FESTIVE CARVERY MENU

CHOOSE 2 PROTEIN + THE VEGAN

MAINS

Roast beef with garlic and thyme

Succulent Glazed gammon joint

Bronze Turkey breast bone and rolled

Lamb leg (Additional £1pp)

Nut roast rich with seasonal flavors, herbs, and spices (vegan)

Seared salmon with white wine sauce and herb emulsion

SIDES

Roast potatoes

Glazed Parsnips

Roast carrots

Cauliflower cheese

Pigs in blankets (additional ££)

Slow braised red wine spiced cabbage

Stuffing

Gravy



FESTIVE BUFFET MENU

OPTION TO REMOVE THE GRAZINGBOARD

GRAZINGBOARD

Selection of cheeses, Charcuterie, Antipasti, Olives, Crudites, Pate, Pakora, Onion bhaji, Samosa, Sausage Rolls, Smoked Salmon, Fruits, Honey comb, Crackers and freshly prepared bread

MAINS

Roast turkey

Grilled salmon, shaved fennel, peas and courgette in a white wine sauce

Nut roast

SIDES

Pigs in blankets

Stuffing

Roast potatoes

Carrots

Glazed root vegetables

Yorkshire pudding

Gravy

DESSERTS

Chocolate tort, charred clementine's (vegan)

Christmas pudding, brandy sauce

Sticky toffee pudding, sticky toffee sauce and vanilla ice cream



FESTIVE FEASTING MENU

CHOOSE 2 MAINS - INCLUDES NUT ROAST

NIBBLES

Cheese Selection: A variety of artisan seasonal cheeses served with crackers and chutney

Pâté: Smooth chicken liver pâté with a side of chutney.

Sausage Rolls

Smoked Salmon with lemon and capers.

MAINS

Roast Turkey - Succulent roast turkey, served with cranberry sauce and turkey gravy.

Roast Beef with Bone Marrow Jus - Tender roasted beef, served with a rich bone marrow jus for added depth and flavor.

British Roast pork with crackling served with apple sauce and cider reduction Roast lamb served with mint sauce and lamb jus

Grilled Salmon - Grilled salmon fillets with shaved fennel, peas, and courgettes in a white wine sauce.

Nut Roast - A hearty vegetarian nut roast, rich with seasonal flavors, herbs, and spices.

SIDES

Pigs in Blankets. Mini sausages wrapped in crispy bacon.

Sage & Onion Stuffing. Flavoured with herbs and served in large portions.

Crispy Roast Potatoes. Golden, crispy roast potatoes seasoned with rosemary

Roasted Root Vegetables. A mix of parsnips carrots and spouts

Yorkshire Puddings

Rich Gravy



FESTIVE 4 COURSE MENU

CHOOSE 3 CANAPES & 1 STARTER
AND MAIN PER PERSON

CANAPES

Smoked salmon & cream cheese crostini Chipolatas, honey mustard sauce

Wild mushroom tart with truffle and dill mayonnaise Mini quiche, pepper and leeks

Mini beef wellington, horseradish sauce

Butternut squash bruschetta

Beer batter cod goujons

STARTERS

Cured salmon, dill and cream cheese, toasted rye bread

Portobello mushroom tart, pine nuts, caramelised onion chutney Braised pork cheeks, creamy polenta, glazed heritage carrots

MAIN

Roast turkey, pigs in blankets, stuffing, Duck fat roast potatoes, carrots, glazed root vegetables, yorkshire pudding and jus

Nut roast, stuffing, roast potatoes, glazed root vegetables, spiced cabbage, yorkshire pudding, vegetarian jus

Braised short rib, Creamy mash potatoes, glazed heritage carrots, Brussel sprouts, red wine jus

Salmon on croute, dill and cream cheese sauce, roast seasonal veg and mash potatoes

DESSERTS

Chocolate tort, charred clementine's (vegan)

Christmas pudding, brandy sauce

Sticky toffee pudding, sticky toffee sauce and vanilla ice cream