

# PATCH EVENTS

CHRISTMAS BROCHURE



# FESTIVE MENU

MINIMUM ORDER OF 20 PER CHOICE

## FINGER FOOD

INDIVIDUAL PIECES £2.95 EACH

---

Beetroot, Horseradish, Apple & Dill  
Crostini (VE)

Cranberry Falafel (GF, VE)  
Brussel Sprout Hummus

Duck Liver Parfait Tart

Lentil Croquette (VE)  
Baba Ganoush & Pomegranate Seeds

Mini Mince Pie  
Rum & Raisin Custard

Mini Shepherd's Pie

---

Rare Roast Beef, Yorkshire Pudding

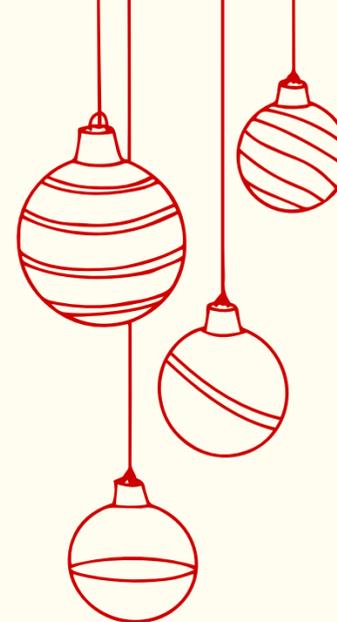
Salmon Gravlax  
Horseradish on Rye Bread

Homemade Sausage Rolls

Smoked Mackerel Paté  
Cranberry on Melba Toast

Stilton & Caramelised Red Onion  
Tart (V)

Wensleydale Cheese Croquette (V)  
Cranberry Sauce



## SLIDERS

INDIVIDUAL PIECES £3.25 EACH

---

Brie & Cranberry (V)

Buttermilk Fried Turkey

Maple Glazed Chipolata & Bacon

Pulled Gammon Ham, Piccalilli



(V) Vegetarian | (VE) Vegan | (GF) Gluten Free

We follow good hygiene practices in our kitchen, but due to the presence of allergenic ingredients in some products, there is a small possibility that allergen traces may be found in any item.

Food prepared on the premises may contain eggs, wheat, peanuts and nuts. Please inform us should you have any food allergies or intolerance.

## BOWL FOOD

INDIVIDUAL PIECES £5.25 EACH

### Beef Bourguignon

Potato Pureè

### Butternut Squash, Prosecco & Sage Risotto (V)

### Goats Cheese (V)

Caramelised Cherry Tomato & Red Onion

### Poached Salmon

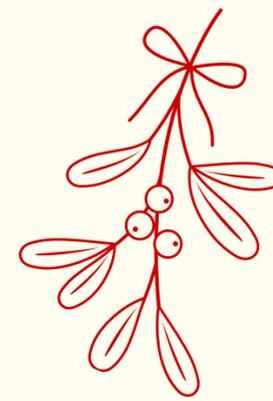
Crushed New Potato & Leek, Sauvignon Blanc Sauce



(V) Vegetarian | (VE) Vegan | (GF) Gluten Free

We follow good hygiene practices in our kitchen, but due to the presence of allergenic ingredients in some products, there is a small possibility that allergen traces may be found in any item.

Food prepared on the premises may contain eggs, wheat, peanuts and nuts. Please inform us should you have any food allergies or intolerance.



### Steak & Chips

Béarnaise Sauce

### Sweet Potato & Lentil Shepherd Pie (VE)

### Turkey & Ham Pie

Cranberry & Chilli Jam

### Turkey Schnitzel

Stuffing, Chipolata, Brussel Sprout, Cranberry Sauce



## COCKTAILS

ALL AT £13.00

### Gingerbread Bellini

Caramelised Pineapple Purée, Gingerbread Syrup & Prosecco

### Panettone Daiquiri

Gold Rum, Orange & Prune Liqueurs, Panettone Syrup

### Sloe Negroni

Sloe Gin, Campari, Amaro Montenegro & Plum Bitters

### Feliz Navidad Margarita

Gold Tequila, Orange Liqueur, Lime & Pomegranate Juice with Cranberries & Rosemary

### Noeltini

Bourbon, Cherry Brandy, Dried Fruit & Cinnamon Puree'

# CHRISTMAS MENU

£40.00 PER PERSON (up to 3 choices for each course)

## STARTER

---

Prawn Cocktail (GF)  
Marie rose sauce

Chicken Liver Parfait  
Whipped chicken butter & toasted brioche

Goat's Cheese Tart (V) (GF)  
Caramelised Cherry Tomato & Red Onion

Butternut Squash Soup (VE)  
Crushed New Potato & Leek, Sauvignon Blanc Sauce

## MAIN

---

Norfolk Bronze Turkey Breast  
With all trimmings

Slow Braised Shin On Beef (GF)  
Potato rosti, buttered kale & pickled shallots

Cranberry Crusted Salmon  
New potatoes, green beans & orange hollandaise

Nut Roast (VE)  
With all trimmings & vegan jus

## DESSERT

---

NY Baked Cheesecake  
Winter berries compote

Dark Chocolate Torte (GF)  
Clementine crème fraiche

Christmas Pudding  
Brandy sauce



(V) Vegetarian | (VE) Vegan | (GF) Gluten Free

We follow good hygiene practices in our kitchen, but due to the presence of allergenic ingredients in some products, there is a small possibility that allergen traces may be found in any item.

Food prepared on the premises may contain eggs, wheat, peanuts and nuts. Please inform us should you have any food allergies or intolerance.