

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 £5.50 EACH

Beef Bourguignon

Potato Puree

Butternut Squash, Prosecco & Sage Risotto (V)

Goats Cheese (V)

Caramelised Cherry Tomato & Red Onion

Poached Salmon

Crushed New Potato & Leek, Sauvignon Blanc Sauce



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 £14.00

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

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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 fraîche

Christmas Pudding

Brandy sauce



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