



Christmas Canapés menu

9 choices

£29.95 per person

6 choices (* items) £23.95 per person

*Crispy duck pancake with hoisin sauce

Beef Wellington with horseradish cream

*Pigs in blankets (g)

 $*Grilled\ turkey\ kofta\ with\ spicy\ cranberry\ sauce\ (g)$

Mini Haddock fishcakes with saffron aioli

*Smoked salmon blinis with crème fraiche & dill

Broccoli, butternut squash & brie tartlet (v)

*Roasted sweet potatoes, spinach & cannellini bean bites with spicy mango chutney (g) (ve)

*Vegetable spring rolls with sweet chilli sauce (ve)

(g) = Gluten Free (v) = Vegetarian (ve) = Vegan









Christmas menu

3 courses

£48.95 per person

2 course option available on request

Starters

Smoked salmon with beetroot & horseradish celeriac remoulade (g)

Beef carpaccio, watercress, lilliput capers & honey vinaigrette (g)

Duck & foie gras croquettes with a spicy cranberry & mango sauce

Parsnip & caramelised onion soup with garlic & herb croutons (ve)

Mains

Roast free range Norfolk turkey with chestnut, pork and sage stuffing, honey glazed carrots and parsnips, Brussels sprouts, bread sauce,

roast potatoes and a Madeira jus

Herb-stuffed roast pork loin with braised cabbage, mashed potato, gravy & homemade apple sauce (g)

Pan fried fillet of sea bass, broccoli florets, winter ratatouille and fennel puree (g)

King oyster mushroom & chestnut risotto with thyme olive oil (ve)

Desserts

Individual Christmas pudding with brandy crème anglaise (v)
Winter berries, apple & cinnamon crumble with vanilla ice cream (ve)
Chocolate & clementine semifreddo with chocolate sauce (g) (v)
Selection of British cheese with green fig relish and biscuits (v)

(q) = Gluten Free (v) = Vegetarian (ve) = Vegan



