



# Christmas Canapés menu

#### 9 choices

£29.95 per person

**6 choices** (\* items) £23.95 per person

\*Crispy duck pancake with hoisin sauce

 $Be ef Wellington\,with\,horse radish\,cream$ 

\*Pigs in blankets

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

Mini Haddock fishcakes with saffron alioli

\*Smoked salmon blinis with creme fraiche & dill

Broccoli, butternut squash & camembert 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) (ve)

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 & fennel puree (g)

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

## Desserts

Individual Christmas pudding with brandy creme anglaise (v)
Winter berries, apple & cinnamon crumble with vanillaice 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



