

Christmas Day Menu

£85 per person · Preorder only · Children's portion available

A Selection of Canapés and a glass of Prosecco on arrival



Roast Beet and Walnut Tarte Tatin

Goat's curd and cress

Foie Gras and Cognac Terrine

On brioche

Pumpkin and Truffle Soup

Truffle oil

Pan-Fried King Scallops

Citrus herb, mixed leaves



Champagne and Lemon Sorbet



Traditional Roast Turkey

Roast potatoes, carrot and parsnip, Brussels sprouts, pigs in blankets, pork stuffing, gravy, cranberry sauce

Fillet of Beef

Wild mushrooms, roast potatoes, carrot and parsnip, Brussels sprouts, brioche, gravy (beef served pink)

Roasted Vegetable Wellington

Winter vegetable wellington, wild rice, apricot and chestnut parcel, roast potatoes, carrot and parsnip, cranberry sauce

Sea Bass and Caviar

Samphire and chantenay carrots, new potatoes



Classic English Trifle

Sherry, fresh fruit, toasted flaked almonds

Buttercream and Chocolate Yule Log

Cranberry compôte

Boozy Christmas Pudding

Berry coulis, brandy buttercream

Alcohol infused selection of Ice Cream

Selection of ice-cream or sorbet



Festive Cheese Trolley (supplementary charge)

3 pieces £4 · 5 pieces £5



Tea, Coffee and Mince Pies



Christmas Party Menu

2 Course £33.00 · 3 Course £39.00

Tea, coffee and mince pies included in both

Smoked Barbary Duck Breast

*Honey apple, mixed leaves
and shallot vinegar*

Ham Hock and Chicken Terrine

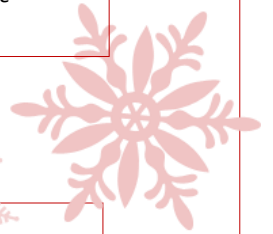
Homemade piccalilli and melba toast

Roasted Pumpkin and Olive Oil Soup

Sage croutons

Smoked Salmon

*Sustainably caught Scottish salmon, pickled
beetroot and horseradish crème fraiche*



Traditional Roast Turkey

*Roast potatoes, carrot and parsnip, Brussels
sprouts, pigs in blankets, pork stuffing, gravy,
cranberry sauce*

Pan-fried Scottish Salmon

with Green Beans

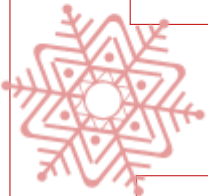
*New potatoes, samphire, champagne
emulsion*

Roasted Vegetables en Croute

*Puff pastry filled with roast potatoes, carrot and
parsnip, wild rice and chestnut parcel, gravy*

Fillet of Beef

*Wild mushrooms, heritage carrot,
mushroom gravy (beef cooked as you like)*



Buttercream and Chocolate Yule Log

Cranberry compôte

Classic English Trifle

Sherry, fresh fruit, toasted flaked almonds

Boozy Christmas Pudding

Berry coulis, brandy buttercream

Alcohol infused selection of Ice Cream

Selection of ice-cream or sorbet



Festive Cheese Trolley (supplementary charge)

3 pieces £4 · 5 pieces £5



Tea, Coffee and Mince Pies



Christmas Finger Buffet Menu



6 items £21 per person · 8 items £25 per person

Minimum order of 20 per item

Savoury

**Beetroot and Mozzarella
Arancini**

Pigs in Blankets

**Smoked Salmon and Horseradish
Gateau**

**Beer Battered Cod
and Chips**

**Roast Rare Beef and Horseradish
Stuffed Yorkshire Puddings**

Duck Spring Roll

Fig and Walnut Tart

Mini Scotch Egg



Sweet

Mince Pies

**Chocolate and Homemade
Grand Marnier Truffle**

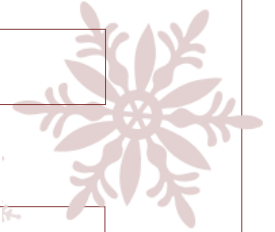
**Chocolate and Walnut Brownie
with Whisky Cream**

Passion Fruit Mousse Tartelette

Christmas Bowl Food Menu



£6.50 per bowl · £17.50 for 3 bowls
Minimum order of 20 per items



Savoury

Pearl Barley Risotto

Gnocchi and Truffle Cream

Bangers and Mash

**Lemon Minute Steak
and Watercress**

**Roast Turkey and Goose
Fat Potatoes**

**Seared Venison
and Sautéed Potatoes**

**Beer Battered Cod
and Chips**

**Flaked Sea Trout
and Quinoa Salad**



Sweet

Mince Pies

Sticky Toffee Pudding

Christmas Pudding

**Chocolate and Walnut Brownie
with Whisky Cream**



Christmas Canapé Menu

3 items £8.50 · 6 for £15 per person · Additional items £3.50 each
Minimum order of 20 per item

Savoury

**Smoked Salmon and Cream
Cheese Gateau**

**Beetroot and Horseradish
Crostini**

**Parmesan Shortbread
with Pea Panna Cotta**

Pigs in Blankets

**Roast Rare Beef and Horseradish
Stuffed Yorkshire Puddings**

**Butterfly Prawn and
Sweet Chilli Sauce**

Mini Scotch Egg

Duck Spring Roll

Sweet

Grand Marnier Custard Tartelette

Selection of Macaroons

**Homemade Chocolate and
Orange Truffle**

Mince Pies