

*It's
beginning
to look a lot
like
Christmas*



Festive Set Menu



Starter

Spiced parsnip and roasted carrot soup, sourdough croûtes (ve)

Smoked salmon and cream cheese mousse, toasted bread, pickled cucumber (ngo)

Chicken liver parfait, caramelised onion jam, sourdough (ngo)

Lamb spring roll, mint chutney, salad

Main

Roast turkey, stuffing, pigs in blankets, honey roasted carrots, parsnips, garlic and rosemary potatoes, cranberry jus & gravy

Slow braised beef, truffle mash, winter vegetables, silver skin onions, red wine jus (ngo)

Hake fillet with a Parmesan crust, winter greens, spiced cauliflower purée, sauce vierge

Butternut squash wellington with mushrooms and lentils, garlic and rosemary potatoes, gravy (ve)

Dessert

Vanilla cheesecake, winter berry compote, fruit, cream (v)

Chocolate brownie, Bailey's ganache, vanilla ice cream (v) (ngo)

Vegan chocolate and toffee tart, vegan ice cream (ve)

Cheese plate with Chef's choice of cheese, crackers, celery, chutney, fruit (v) (ngo)

Two courses for £33 | Three courses for £37

Includes private dining in our Cocktail Bar

22nd November - 29th December 2024. Festive Set Menu is up to 30 guests.

Drink Packages Available

Allergens: Due to the nature of how our food is prepared, we cannot guarantee the total absence of allergens in our dishes.

Please let us know, on your pre-order and our servers if you have any any allergens or dietary requirements.

(v) vegetarian (ve) suitable for vegans (ngo) recipe without gluten



Festive Sharing

Sharing Platters

Sharing Platters will be served buffet style.
One Sharing Platter (Savoury) is perfect for three to five guests.

Charcuterie Board

Prosciutto, honey glazed chorizo, salami, marinated olives, three cheeses, pickles, chutney, fruit & crackers
£46 per platter

Festive Fondue

Camembert, vegetable crudités, rosemary and garlic roast potatoes, sourdough, gravy and chutney
£36 per platter

Mini Burger Platter

Each platter has 15 mini burgers.

Choose each platter:

- 1) Beef burger with cheese & pickle
 - 2) Halloumi & tomato salsa, baby gem (v)
 - 3) Fried chicken & slaw
- £45 per platter

Dessert Platter

Brownies, strawberry cheesecake bites & eclairs (v) (approx 24 pieces)
£46 per platter

Sharing Fries

Served with dips (v) £8

Canapés

Choose from: Six for £24 | Eight for £28 | Ten for £32

Smoked salmon & crème fraiche blini (ngo)	Tomato & pesto bruschetta (ve) (ngo)
Chicken liver parfait & chutney crostini (ngo)	Onion fritter & mint chutney (v)
Tempura chicken & chilli dip	Creamy garlic mushrooms, sourdough (v) (ngo)
Pigs in blankets, cranberry (ng)	Mini eclairs (v)
Antipasto skewer (ng)	Mini cheesecake (v)
Vegetarian spring roll & mango chutney (v)	Brownie bites (v)

Canapés can be served around to your guests or laid buffet style. There must be a minimum of 15 guests.



Drinks Packages

Sparkling & Cocktail Reception

Prosecco reception.....	£6.50 per person
Bellini reception.....	£7.50 per person
Mini cocktails reception.....	£7 per person
Cocktail reception.....	£9.50 per person

Wine & Beer Station

6 x Wine bottles.....	£108
12 x Wine bottles.....	£204
10 x Bottled beer bucket.....	£45

Cocktail Trees

12 Cocktail tree.....	£130
12 Cocktail tree & 12 Lucky dip shots.....	£165

Drink Tokens

- Individual tokens.....£POA
- Custom bar tab (with any necessary restrictions)

Bespoke Cocktail Menus & Company Stationery

- Personalised bespoke cocktail menus, company welcome signs.....£POA
- Speak to us about Christmas Party Decor Set Up

All options for Cocktails, Wines & Beers will be sent upon request and with your pre-order form.



