

PLATED MENU

Pre-orders required minimum 2 weeks prior.

STARTERS

Roasted Parsnip and Apple Soup with Nutmeg Cream and Toasted Chestnuts **V**

Smoked Salmon Roulade with Lemon Crème Fraiche, Capers and Herb Salad

Beetroot Carpaccio with Charred Orange, Candied Walnuts and Vegan Feta Crumble **VG**

MAIN COURSE

Roast Turkey Breast, Chestnut, Sage & Onion Stuffing, Pigs in Blankets, Garlic Roast Potatoes, Maple-Glazed Root Vegetables, Seasonal Greens, Turkey Jus

Wild Mushroom, Chestnut & Spinach Wellington with Rosemary Roast Potatoes, Braised Red Cabbage, Seasonal Greens and Red Wine & Shallot Sauce **VG**

Pan-fried Cod Loin, Parmentier Potato, Wilted Spinach, Fine Green Beans, Lemon Beurre Blanc

FESTIVE DESSERT BOARD

Selection for the table:

Mini Mince Pies **VG**

Christmas Fruit Cake **V**

Profiteroles With Vanilla Cream and Chocolate Sauce **V**

Chocolate and Orange Brownie **GF VG**

As a venue we cater for all dietary requirements where possible.

V = Vegetarian

VG = Vegan

GF = Gluten Free

BUFFET MENU

Choose nine:

SLIDERS TO SHARE

Turkey & Stuffing Slider with Cranberry Ketchup

Mushroom & Chestnut Slider with Cranberry Ketchup **VG**

FESTIVE FAVOURITES

Pigs in Blankets with Hot Honey & Mustard Dip

Smoked Salmon Blinis topped with Cream Cheese & Dill

Roast Parsnip and Butternut Squash Strudel **VG**

VEGGIE & VEGAN PICKS

Choose two:

Crispy Brie & Rosemary Wedges with Cranberry Ketchup **V**

Stilton & Caramelised Onion Quiche **V**

Yorkshire Pudding stuffed with Wild Mushrooms & Thyme **V**

Pretzel and Beer "Cheese" **VG**

Farmers Market Vegetable Platter with Herb Dip **V/VG**

SOMETHING SWEET

Choose two:

Mini Mince Pies **VG**

Assorted Macarons **V**

Slices of Christmas Cake **V**

Stollen Bites and Festive Cupcakes **VG**

Cheese Board with British Cheeses Chutneys, Grapes & Crackers **V**

(supplement fee of £7.50 in VAT)

FESTIVE EXTRAS

£5 per person per item:

Potato Wedges and Cranberry Mayo **VG**

Roasted Brussels Sprouts with Chestnuts & Pancetta

Festive Stuffing Balls with Redcurrant Glaze **VG**

Warm Fig and Goat Cheese Salad with Toasted Walnuts and Honey Drizzle **V**

Eggnog pannacotta with Nutmeg Dusting **V**

FESTIVE PARTIES WITH A PREMIUM TOUCH

*All prices include VAT.