

CHRISTMAS MENU

£34.95 per person

STARTERS

Beef ragu arancini

Carrot and ginger soup with parsnip crisps GF, VG, DF

Beetroot and London Gin gravlax with pickled cucumber GF, DF

Tempura vegetables with dark soy dipping sauce GF, VG

Chicken liver pate with charred sourdough and cranberry chutney DF

MAINS

Roast turkey breast, with a cranberry, sage and sausage stuffing, roast potatoes, carrots, parsnips and Yorkshire pudding with red wine gravy.

Beef Bourguignon on a bed of buttery mash and glazed baby carrots

Butternut squash stuffed with lentils and dried cranberries on sautéed Cavelo Nero VG, DF

Fillet of salmon on crushed new potato, baby spinach, crispy shallots and white wine sauce
GF

Bone in Ribeye steak with frites, béarnaise sauce and watercress salad GF (£5 upgrade)

DESSERTS

Apple Tarte Tatin with vanilla ice cream

Chocolate fondant with vanilla ice cream and raspberry sauce (VG, DF available)

Christmas pudding with brandy custard GF

British cheese selection with vanilla pear chutney and oat cakes (£6 upgrade)

BUFFET MENU

Option A - £24 per person

Mini Yorkshire pudding with turkey, butternut squash and parsnip crisps DF

Cauliflower hot wings GF, VG, DF

Mini fish and chips with tartare sauce GF

Pigs in blankets with honey mustard glaze. GF, DF

Potato wedges with salsa dip GF, VG, DF

Mini sausage rolls DF

Beetroot and London gin cured salmon gravlax crostini (GF available)

Butternut squash and avocado bites VG (GF available)

Option B - £17 per person

Pigs in blankets with honey mustard glaze. GF, DF

Potato wedges with salsa dip. GF, VG, DF

Mini sausage rolls DF

Crispy chicken wings with BBQ glaze

Loaded nachos with guacamole, salsa and jalapenos GF, VG

Butternut squash and avocado bites VG (GF available)

Sweets £5 per person

Mini Santa chocolate bites

Christmas trifle shots

Mince Pies

Add £5 per head on arrival

Green Gordal olives

Hummus and pitta crisps

Parma ham wrapped grissini

Popicini peppers