

## CLASSIC PLATED LUNCH

### TO START

CLASSIC PRAWN COCKTAIL - GF  
CHICKEN LIVER & COGNAC PATE - GFA  
CREAM OF BUTTERNUT SQUASH SOUP - GFA/VEA

### MAIN

ROAST TURKEY  
PIG IN BLANKET - STUFFING - ROAST CARROT &  
PARSNIP - BRUSSEL SPROUT - GRAVY - GFA  
  
ROASTED CAULIFLOWER STEAK  
STUFFING - ROAST CARROT & PARSNIP - BRUSSEL  
SPROUT - CREAM OF TARRAGON SAUCE - GFA/VEA

### SWEET

MINCEMEAT BAKEWELL TART  
CHANTILLY CREAM - GFA

1 COURSE - £10  
2 COURSE - £13  
3 COURSE - £15

#### TERMS & CONDITIONS

£5 PER PERSON DEPOSIT REQUIRED TO SECURE YOUR BOOKING  
PRE ORDERS & ALLERGEN INFORMATION TO BE SUBMITTED NOT LATER  
THAN 7 DAYS PRIOR  
MINIMUM 10 PEOPLE

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE ENSURE YOU SPEAK TO A MEMBER OF STAFF  
VE - VEGAN / GF - GLUTEN FREE / GFA - GLUTEN FREE AVAILABLE / VEA - VEGAN AVAILABLE

# PREIMUM CHRISTMAS PLATED

## START

### VENISON SCOTCH EGG

TRUFFLED CELERIAC PUREE

### SMOKED MACKERAL RILLETE

PICKLED CUCUMBER & DILL - HORSERADISH & CELERIAC REMOULADE  
SOURDOUGH CROUTE - GFA

### GOATS CHEESE FRITTER

ROASTED FIG - CLEMENTINE - ROCKET - GFA/VEA

## MAIN

SHARING SIDE OF ROASTED ROOT MEDLEY - GF/VE

### FILLET OF BEEF WELLINGTON

HONEY & THYME CARROT - PARMESAN & TRUFFLE NEW POTATOS - RED WINE SAUCE  
£5 SUPPLEMENT

### GRESSINGHAM DUCK BREAST

TRUFFLE POMME PUREE - PICKLED BRUSSEL LEAVES - HERITAGE CARROT - JUS - GF

### PAN FRIED SEABASS

SPINACH & CAPER NEW POTATO - CONFIT FENNEL - BEARNAISE SAUCE - GF

### BUTTERNUT SQUASH - MUSHROOM - BURRATA SALAD

CHILLI HONEY - ROCKET - TOASTED PUMPKIN SEEDS - GF/VEA

## SWEET

### GINGERBREAD & SALTED CARAMEL CHEESECAKE

### DARK CHOCOLATE TORTE - CLEMENTINE SORBET

1 COURSE £25

2 COUSE £35

3 COURSE £40

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MINIMUM 10 PEOPLE

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## CHRISTMAS CANAPÉ

### MEAT

HONEY & MUSTARD PIG IN BLANKET  
CRISPY SAGE & ONION STUFFING  
CHICKEN LIVER & COGNAC PATE CROUTE  
BACON BRIE & CRANBERRY TARTLET  
PARMA HAM - BARON BIGOD - CHUTNEY  
DUCK RILLETTE - CORNICHON  
HAM HOCK BONBON - PICCALILLI

### FISH

SMOKED SALMON BELLINI  
PRAWN COCKTAIL LETTUCE CUP  
SMOKED SALMON FISHCAKES - LEMON - CAPER - MAYONNAISE  
SMOKED MACKEREL - HORSERADISH - CROUTE

### VEG

GOATS CHEESE FRITTER  
TRUFFLED MUSHROOM ARANCINI  
SWEETCORN - HALLOUMI BONBON - CHILLI HONEY

### SWEET

CLEMENTINE POSSET  
ESPRESSO BROWNIE - KAHLUA BUTTERCREAM  
MINCEMEAT BAKEWELL

CHOOSE 3 - £8 PER PERSON

CHOOSE 5 - £12 PER PERSON

£2.50 PER PERSON FOR ADDITIONAL SELECTION

#### TERMS & CONDITIONS

£5 PER PERSON DEPOSIT REQUIRED TO SECURE YOUR BOOKING  
PRE ORDERS & ALLERGEN INFORMATION TO BE SUBMITTED NOT LATER THAN 7 DAYS PRIOR  
MINIMUM 20 PEOPLE

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## SAMPLE COLD FESTIVE BUFFET

### MEAT

STUFFING & SAUSAGE ROLLS  
MAPLE GLAZED & SLICED GAMMON PLATTER

### FISH

SMOKED SALMON & CRISPY CAPER PLATTER  
PRAWN PLATTER - MARY ROSE SAUCE

### SALAD

APPLE - WALNUT - ROASTED BEETROOT SALAD  
BUTTERNUT SQUASH - MUSHROOM - ROCKET SALAD

### BAGEL

BACON - BRIE - CHUTNEY - MINI BAGEL  
SMOKED SALMON - CREAM CHEESE - MINI BAGEL

### SWEET

ESPRESSO BROWNIE - KAHLUA BUTTERCREAM  
MINCEMEAT BAKEWELL

£15 PER PERSON

BESPOKE BUFFET MENUS AVAILABLE

TERMS & CONDITIONS

£5 PER PERSON DEPOSIT REQUIRED TO SECURE YOUR BOOKING  
PRE ORDERS & ALLERGEN INFORMATION TO BE SUBMITTED NOT LATER THAN 7 DAYS PRIOR  
MINIMUM 20 PEOPLE

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE ENSURE YOU SPEAK TO A MEMBER OF STAFF  
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## SAMPLE HOT FESTIVE BUFFET

### MEAT

PULLED SHOULDER OF PORK  
PIGS IN BLANKETS  
STUFFING

### FISH

KILN SMOKED SIDE OF SALMON  
DILL & CAPERS

### VEG

SAFFRON BUTTERNUT SQUASH TAGINE

### SIDES

ROAST GARLIC & TYME WITH GRAVY  
CHORIZO TARTIFLETTE  
COUS COUS SALAD  
BUTTERNUT SQUASH - MUSHROOM - ROCKET SALAD  
SELECTION OF BREADS

### SWEET

HOT APPLE & MINCEMEAT CRUMBLE  
VANILLA CUSTARD

£18 PER PERSON

BESPOKE BUFFET MENUS AVAILABLE

TERMS & CONDITIONS

£5 PER PERSON DEPOSIT REQUIRED TO SECURE YOUR BOOKING  
PRE ORDERS & ALLERGEN INFORMATION TO BE SUBMITTED NOT LATER THAN 7 DAYS PRIOR  
MINIMUM 30 PEOPLE

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## FESTIVE AFTERNOON TEA

### MINI SCONES

FESTIVE FRUIT SCONES

WITH RUM SOAKED RAISINS

SMOKED BACON & CHEESE SCONES

WITH GARLIC BUTTER

### MINI BAGELS

SMOKED SALMON - CREAM CHEESE - CUCUMBER

TURKEY - CRANBERRY - STUFFING

### QUICHE

BUTTERNUT SQUASH & GOATS CHEESE MINI QUICHE

SMOKED BACON BRIE & CHUTNEY MINI QUICHE

### SWEET

MINI MINCE PIE

CARROT & HAZLENUT CAKE

£13 PER PERSON

ADD BOTTOMLESS DRINKS FOR 90 MINUTES

TEA - COFFEE - SELECTED SOFT DRINKS

£5 PER PERSON

#### TERMS & CONDITIONS

£5 PER PERSON DEPOSIT REQUIRED TO SECURE YOUR BOOKING

PRE ORDERS & ALLERGEN INFORMATION TO BE SUBMITTED NOT LATER THAN 7 DAYS PRIOR

MINIMUM 4 PEOPLE

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