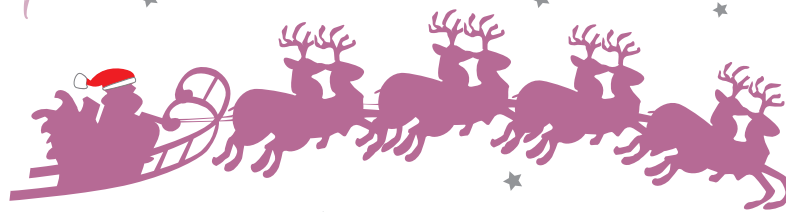


Christmas Menu



Festive Canapés

These can be mixed and matched with our canapés

Meat

Mini Yorkshire puddings filled with free range turkey with a cranberry chutney

Free range turkey slider with cranberry marmalade, glazed milk bun, golden sage & melted onions

Cumberland cocktail sausages with honey and wholegrain mustard

Beef and mushroom Wellington

Shredded duck spring rolls with plum sauce

Devils on horseback (Cumberland cocktail sausages & prunes wrapped in streaky bacon)

Fish

Beetroot & gravlax on rye bread with crème fraiche

White crab meat on crostini with mango salsa

Mini smoked haddock fish cakes with tartar sauce

Vegetarian & Vegan

Mini caramelised red onion tarts with goat's cheese garnished with quince *V*

Truffle & mushrooms tartlets *VG*

Butternut squash, chestnut and blue cheese tartlets *V GF*

Mushroom, walnuts and tomato Wellington *V*

Something sweet

Baby mince pies with whipped brandy butter

Festive mess meringue, winter berry compote with Chantilly crème *GF*

Christmas pudding cheesecake & frosted red berries

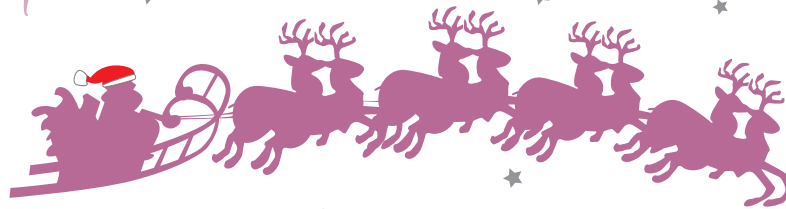
VG – Vegan | V- vegetarian | GF- gluten free

6 item selection £10.95 + VAT

8 item selection £13.95 + VAT

10 item selection £15.50 + VAT

Christmas Menu



Festive Menu

Main event

Roast free range turkey breast rolled with a choice of chestnut & sausage meat or sage & onion stuffing

Salmon en crouete, baby spinach, creamed leeks, white wine cream sauce

Wild mushroom Wellington, black olive soil, Guinness jus V

Pumpkin risotto, chestnut pesto and vegan cheese GF VG

Puff pastry tart with golden squash, sage and goat's cheese curd & green olive tapenade V

Sharing sides

Roast butternut squash and potato gratin GF VG

Roast potatoes with rosemary GF VG

Roast root vegetables with honey and walnuts GF V

Spiced red cabbage with rioja, cranberries, star anise and cloves GF VG

Truffled cauliflower cheese V

Brussels sprouts with roasted chestnut GF VG

Pigs in blanket

Puddings

Apple, cinnamon and clove tart

Bailey's cheesecake

Homemade mince pies

Sticky toffee pudding with toffee pecan sauce GF

Blood orange compote, cinnamon, clove and Grand Marnier GF VG

Treacle tart with Brandy, pecan nut, mulled pear & clotted cream

Spiced winter fruit Pavlova with Armagnac with sprinkle of pomegranate GF

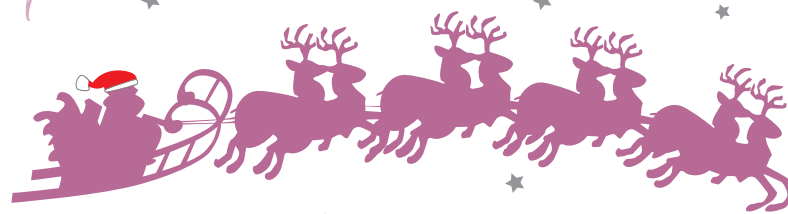
All the puddings are served with a choice of crème fraiche, brandy cream or butter, double cream or creamed mascarpone.

VG – Vegan | V- vegetarian | GF- gluten free

Minimum order of 6 portions

Quote available upon request

Christmas Menu



Winter favourites

Main event

Roast free range turkey breast with sage, onion and pecan stuffing

Slow cooked lamb shank in rich red wine sauce *GF*

Slow cooked Beef Bourguignon, tender beef cooked in red wine, mushrooms & onion *GF*

Stuffed leg of lamb with onion, apricot and fresh mixed herbs

Slow cooked confit duck leg with thyme bayleaves, garlic, onion and white wine *GF*

Luxury fish pie with cod, salmon, king prawns, leek, white wine sauce topped with mash potato *GF*

Wild mushroom, butternut squash & spinach Wellington with Sautee onion, garlic thyme and mixed herbs *VG*

Family favourites

Beef lasagne in a rich red wine & tomato layered pasta & béchamel sauce

Lamb moussaka with aubergine, potato, cinnamon, mozzarella, and béchamel sauce

Thai green chicken curry with lemon grass, lime leaf, coriander, green beans, aubergine, cherry tomatoes and coconut milk *GF*

Asian style fish ball curry with cod, salmon, ginger, coriander and coconut milk

Thai green vegetable curry with lemon grass, lime leaf, coriander, green beans, aubergine, cherry tomatoes and coconut milk *GF VG*

Winter root vegetable Ragu with cannelloni beans, thyme and rosemary *GF VG*

Tarts & pies

Desperate Dan Pie – free range chicken, roast honey ham, mushroom and leeks with wholegrain mustard

Quiche with salmon, spinach, cherry tomatoes and cheddar cheese

Tart with French brie, thyme and caramelised leek *V*

Sides

Butternut squash and potato gratin *GF*

Creamy mash potato *GF VG*

Roast baby potato with rosemary *GF VG*

Celeriac mash *GF VG*

Wild, basmati or sticky rice *GF VG*

Chargrilled broccoli with chilli and garlic dressing *GF VG*

Spiced red cabbage with Rioja, cranberries, star anise and cloves *GF VG*

Seasonal steamed vegetables – broccoli, green beans, carrots and garden peas *GF VG*

Pudding

Apple crumble

Apple and cinnamon tart

Chocolate and cherry cake

Walnut crumble tart with mulled wine, dried

apricot, fig, poached pears, blackberries

& rich vanilla custard

All the puddings are served with a choice of crème fraiche, brandy cream or butter, double cream or creamed mascarpone

VG – Vegan | V- vegetarian | GF- gluten free

Minimum order of 6 portions

Quote available upon request