



## **festive set menu**

three courses 59    four courses 68

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**whiskey cured salmon**  
pickled salsify, soda bread

**potted duck**  
butternut & raisin chutney, sourdough

**beetroot carpaccio**  
pear relish, labne, spiced hazelnuts

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**roasted turkey breast & leg**  
neeps, sprout tops, chestnut & bacon gravy

**pan-fried brill**  
fondant potato, jerusalem artichokes, apple

**celeriac & mushroom pithivier**  
chard, cranberry relish

**dry-aged rare breed sirloin**  
smoked potato, baby leeks, jus

sides

roast potatoes | brussels sprouts | pigs in blankets

...

**christmas pudding**  
cranberries, brandy custard, clotted cream ice cream

**bramley apple pie**  
salted caramel, pecans, vanilla ice cream

**chocolate mousse**  
peppermint cream, sour cream sorbet

...

**selection of british cheese, fruit & biscuits**

*includes bread and a selection of sides for the table*



## **sunday festive menu**

three courses 59    four courses 68

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whiskey cured salmon  
pickled salsify, soda bread

potted duck  
butternut & raisin chutney, sourdough

beetroot carpaccio  
pear relish, labne, spiced hazelnuts

...

*all roasts are served with beef-fat roast potatoes, glazed carrots, tenderstem  
broccoli, Yorkshire pudding and gravy*

dry-aged rare breed sirloin  
horseradish

roasted turkey breast & leg  
cranberry sauce

celeriac & mushroom pithivier

sides  
brussels sprouts | pigs in blankets

...

christmas pudding  
cranberries, brandy custard, clotted cream ice cream

bramley apple pie  
salted caramel, pecans, vanilla ice cream

chocolate mousse  
peppermint cream, sour cream sorbet

...

selection of british cheese, fruit & biscuits

*includes bread and a selection of sides for the table*



## christmas day menu

three courses 120    four courses 150  
childrens' portion available

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selection of canapés paired with a glass of Taittinger Brut Réserve:

smoked salmon blini, sour cream  
beetroot & horseradish  
paté negra, cornichons

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crab tarlet  
avruga caviar, sorrel

chicken liver & duck parfait  
spiced pear, brioche

truffled cauliflower soup  
sourdough, Cashel blue

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castlemead turkey  
stuffing, bread sauce

pan-fried turbot  
mashed potatoes, lobster sauce

potato & mushroom pavé  
balsamic lentils, watercress sauce

sirloin of beef  
onion & bone marrow crumb, celeriac

sides

roast potatoes | brussels sprouts | pigs in blankets | braised red cabbage | chantenay carrots

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christmas pudding  
cranberries, brandy custard, clotted cream ice cream

chocolate tart  
almonds, clementines, cocoa nibs

bramley apple pie  
salted caramel, pecans, vanilla ice cream

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tea or coffee and a mince pie



## **canapés**

### **savoury**

3 per piece  
crudités with romesco & hummus

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3.25 per piece  
tomato, black olive & mozzarella tart

red onion palmier, blue cheese, apple

chickpea & vegetable fritter, spice tomato relish

crispy sweet potato, avocado, salsa verde

welsh rarebit

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3.5 per piece  
beef tartare

chicken & mushroom pasty

smoked haddock kedgeree arancini, lemon pickle

trout rillette, rye bread

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3.75 per piece  
mini beef burger

mini turkey burger

sticky garlic & chilli prawn

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4.5 per piece  
mini lobster roll

### **sweet**

3.25 per piece  
mini bramley apple pie

mini soft baked chocolate cookies

chocolate brownie

lemon meringue pie

mince pie

*a minimum order of 20 per item is required*



## **savoury snacks**

ideal to be served in an informal buffet style  
or as a late night treat for your guests

pork sausage roll 5

scotch egg 6

wild mushroom scotch egg 6

sliders 7  
(chicken or veggie)

pasty 7  
(beef or veggie)

mini fish & chips 9

*a minimum order of 10 per item is required*

## **finishing touches**

add accompaniments to your menu to enhance your event

individual cheese board 10

tea, coffee and petit fours 6

espresso martini station 350  
(serves 28)

seasonal cocktail kilner jar from 290  
(serves 25)

mulled wine kettle 325  
(serves 50)

magnums and jeroboams of champagne