

festive menus

2 courses £35 / 3 courses £45

starters

fennel pollen scottish smoked salmon *gf**

dill cream crème fraîche, caper
berries, lemon oil, pickled fennel &
toasted rye bread

duck rilette

toasted brioche, cornichons
& fig chutney

jerusalem artichoke soup *ve/gf*

herb oil, roasted hazelnuts,
artichokes crisps

baked camembert, garlic, honey & thyme

toasted focaccia fingers

mains

roasted norfolk turkey crown & all the trimmings *gf**

duck fat roast potatoes, pigs in blanket, braised red cabbage,
glazed root vegetables, red wine gravy, cranberry & mulled spice
sauce

oven baked salmon *gf*

served with a new potato & herb cake, sautéed winter
greens, and finished with a lemon beurre blanc

celeriac, wild mushroom & chestnut pithivier *ve*

rosemary roast potatoes, glazed root vegetables & red wine
gravy

red wine braised beef short rib *gf*

wholegrain mustard mash, buttered greens & red wine gravy

desserts

christmas pudding *ve/gf*

brandy plant cream & cranberry
compote

dark decadent chocolate mousse torte *v*

rich chocolate mousse with a white
chocolate and cream centre,
infused with whisky & coffee liqueur

baked basque cheesecake *v/gf*

sour cherry compote

sticky toffee pudding *v/gf*

toffee sauce & vanilla bean ice
cream

artisan cheese board

mature cheddar, stratford blue,
farmhouse red leicester, sticky fig
chutney crackers



canapés

£4 PER CANAPÉ | 4/6 CANAPÉS PER PERSON
MIN ORDER, 50 PER ITEM

plant & vegetarian

chickpea & cauliflower bhaji with mango chutney *ve*

beetroot & goats cheese croustade *v*

caramelised fig, thyme & chestnut tart *ve*

plant sliders *ve*

camembert croquettes & mulled cranberry sauce *v*

meat

chicken lollipops with house hot sauce *gf*

sage butter glazed chicken skewers *gf*

beef sliders

roast beef & horseradish mini-yorkshire pudding

duck rillet on brioche croute *gf*

fish

smoked scottish salmon blini

crab salad on the endive

beer battered haddock goujons with tartare sauce

monkfish scampi & lemon aioli

prawn cocktail cups *gf*

sweet

dark chocolate brownie bites *ve gf*

vanilla cheesecake

raspberry pavlova *v gf*

strawberry & chantilly cream tart *v*



signature bowls

£8 PER BOWL | 3-4 BOWLS PER PERSON
MINIMUM ORDER: 50 PER BOWL

plant & vegetarian

pumpkin tortellini, saffron cream, roasted
butternut, pesto oil *ve*

wild mushroom, tarragon & black truffle risotto *ve gf*

root vegetable & puy lentil cottage pie,
sweet potato mash *ve gf*

winter heirloom tomato & bocconcini
mozzarella salad *v gf*

meat

lincolnshire sausage, buttery mash &
caramelised red onion gravy

grilled peppered beef steak, thick
cut chips & bearnaise sauce *gf*

blackened chicken, creamed corn,
maple glazed bacon *gf*

cornish lamb rump, braised red
cabbage & rosemary jus *gf*

prawn cocktail, avocado & marie rose dressing *gf*

beer battered fish & chips, tartare sauce & mushy peas

fish pie *gf*

herb crusted seabass, crispy parsley
potatoes & saffron bisque *gf*

sweet

chocolate brownie & ice-cream *v gf*

baked vanilla cheesecake & summer berry compote *v*

fresh fruit salad, coconut cream, toasted seeds *ve gf*

mango & passion fruit eton mess *v gf*