

Canapés menu

- 9 choices £23.95 per person
- 6 choices £17.95 per person
- Crispy duck pancake with hoisin sauce
- ❖ Beef Wellington with horseradish cream
 - Pigs in blankets
- Chicken tikka skewers with coriander and lime yogurt dressing
 - Salmon teriyaki with soy ginger dipping sauce
 - Cod goujons with tartare sauce
 - Goats cheese & beetroot relish tartlet
 - Roasted aubergine & chickpea bites with harissa & coconut dip
 - Vegetable spring rolls with coriander & sweet chilli sauce

Please ask a member of staff if you require any information on ingredients used in our dishes regarding allergies or intolerances



3 courses - £35.95

2 courses - £27.95

Starters

- Saffron scented Jerusalem artichoke soup
- Beetroot, coriander & orange cured salmon with apple & celeriac salad
 - Beef carpaccio with rocket and mustard dressing
 - Parma ham & chicken terrine
 - Grilled polenta with confit tomatoes, goats cheese curd and balsamic reduction

Mains

- Roast free range Norfolk turkey with chestnut, pork and sage stuffing, honey glazed carrots and parsnips, Brussel sprouts, bread sauce, roast potatoes and a Madeira jus
- Herb-stuffed roast pork loin with braised cabbage, mashed potato, gravy & homemade apple sauce
 - ❖ Pan fried fillet of sea bass with cauliflower puree and wilted spinach
 - Butternut squash, sweet white onions & thyme oil risotto

Desserts

- Individual Christmas pudding with brandy crème anglaise
 - Poached pear with vanilla ice cream & toffee sauce
 - Black forest chocolate roulade with Chantilly cream
- Selection of British cheese with red onion marmalade and biscuits