

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



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
 - ❖ Baked figs with goats cheese & honey vinaigrette

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, chestnut & mushroom 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