



festive set menu

three courses 59 four courses 68

potted trout
lemon pickle, rye

juniper cured beef
charcoal mayonnaise, apple, hazelnut

burrata
green sauce, cranberry & almond granola, onion relish

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roasted turkey breast & leg
parsnip, sprout tops, stuffing, red currant jus

pan-fried hake
jerusalem artichokes, kale, pomegranate

roasted celeriac
shallots, date chutney, watercress

dry-aged rare breed sirloin
fondant potato, cauliflower, red wine jus

sides
roast potatoes | brussels sprouts | pigs in blankets

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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

...

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

potted trout
lemon pickle, rye

juniper cured beef
charcoal mayonnaise, apple, hazelnut

burrata
green sauce, cranberry & almond granola, onion relish

...

*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

nut roast

sides
brussels sprouts | pigs in blankets

...

christmas pudding
cranberries, brandy custard, clotted cream ice cream

chocolate tart
almonds, clementines, cocoa nibs

bramley apple pie
salted caramel, pecans, vanilla ice cream

...

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

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