



# Christmas

2024

## THREE COURSE SAMPLE MENU

### STARTERS

(Choice of 1 meat/fish and 1 vegetarian)

#### Sea Bream Ceviche

Charred Blood Orange, Pickled Kohlrabi, Basil & Tardivo (GF) (DF)

#### Wild Steelhead Trout

Hot Smoked, Winter Nestergens, Shaved Fennel,  
Clementine & Candied Chestnuts (GF) (DF)

#### Quail & Apple

Roasted Quail, Charred Brayburn, Celeriac Remoulade & Lambs Leaf (GF) (DF)

#### Waldorf Salad

Semi Dried Spiced Muscat Grapes, Blue Cheese Whip, Pickled Radicchio,  
Smoked Apple, Celery Cress & Salted Seeds (GF) (DF Option Available)

#### Sicilian Aubergine Caponata

Chargrilled Garlic focaccia, Pickled Golden Raisins, Aubergines,  
Capers & Spice Of Angels (VV) (GF Option Available)

### MAINS

(Choice of 1 meat/fish and 1 vegetarian)

#### Grove Smith Turkey

Date & Cranberry Stuffing, Roasted Potatoes, Sauteed Sprouts,  
Kale, Spiced Chestnut & Piquillo Parsnip (DF) (GF)

#### Denham Vale Traditional Braised Feather Blade of Beef

Rosemary Crushed Celeriac, Kale & Winter Scented Roasted New Potatoes (GF) (DF)

#### Sea Bass

Olive Oil Poached, Turnip Potato & Lemon Scented rainbow chard (GF) (DF)

#### Christmas Wellington

Beetroots, Roasted Roots, Kale, Rosemary Roasted New Potatoes & Salsa Verde  
(DF) (V) (VV) (GF)

#### Vegan Festive Christmas Dinner

Date & Cranberry Stuffing, Roasted Potatoes, Sauteed Sprouts,  
Kale, Spiced Chestnut & Piquillo Parsnip (DF) (GF) (V) (VV)

### DESSERTS

Black Forest Cheesecake (V)

Tuscan Dark Chocolate Royal (V)

Lemon Tart (V)

Christmas Chocolate Orange Tart (GF) (DF)(VV)(V)

(This option is only for special dietary requirements)



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## BOWL FOOD & CANAPES SAMPLE MENU

### CANAPES

#### Pigs in Blankets

Apple & Lemon Soubise (DF) (GF)

#### Salt Beef Skewers

Whole Grain Mustard & Gherkin (DF) (GF)

#### Christmas Spice Prawns

Clove, Nutmeg, Cinnamon, Smoked Chilli & Lemon (GF) (DF)

#### Cranberry & Brie Parcel

Winter Scented Hot Brie & Spiced Cranberry

#### Winter Truffle Arancini

Cavolo Nero, Fennel Seed & Mozzarella. (V)

#### Avocado & Coffee Mousse

Coffee, Basil, Lime & Green Chilli Cones  
(DF) (VV)

#### New Season Muscat Grape

Rolled in Burts Swell Blue, Salted Sunflower & Pumpkin seed Crust (GF) (V)

### BOWL FOOD

#### Beef Bourguignon, (GF)

Braised Dedham Vale Beef, Button Mushrooms, Carrots, Celery, Rosemary & Thyme, Truffled Creamed Potato

#### Clementine Chicken (GF)

Chestnut Mushrooms, Artichokes, Caramelised Onions, Wholegrain Mustard, Rosemary & Clementine.

#### Open Venison Pie,

Lake District Venison Haunch, Winter roots, Juniper Berry & Puff Pastry.

#### Olive Oil Poached Pollock

Wild Rice, Caper & Raisin Puree, Bronze Fennel Top, Orange Zest & Basil (GF) (DF)

#### Salt & Pepper Squid Cones

Spring Onion & Red Chilli Garnish (DF)

#### Festive British Roots,

Filo Pastry, Winter Roots, Wild Mushroom & Chestnut Spiced Jam.

#### Vegan "Bangers n Mash"

Sage & Onion Gravy, Burnt Onions & Lemon Thyme. (DF) (GF) (VV)

### POTTED DESSERTS

#### Buttermilk & Cardamom Panna Cotta

Wild Honey Jelly & Roasted white Chocolate (V)

#### Lemon Posset

Salted Candied Oats & Lemon Balm (V) (GF)

#### Coffee & Chocolate Gateau

Dark Chocolate Sponge, Coffee Ganache & Black Sour Cherry (V)