



Festive party menu

STARTERS

Bread served with salted butter (v)

Fricassée of wild mushrooms on garlic bruschetta, fresh chives (vg)

Oak smoked salmon, beetroot curd, horseradish, cucumber gel (gf)

Chicken liver parfait, plum & apple chutney, toasted brioche

MAINS

Norfolk Bronze Turkey, sage & onion stuffing, bacon wrapped sausage, crispy potatoes, sprouts, glazed parsnips, carrots, cranberry gel, turkey jus

Pan fried cod loin, Pommes Anna, carrot, kale, lemon & parsley sauce (gf)

Crushed winter root vegetable rosti, carrot purée, parsnip crisp, brassica (vg, gf)

DESSERTS

Spiced apple & winter berry crumble tart, cinnamon crème anglaise (v)

Belgian dark chocolate mousse, salted caramel popcorn (v)

Christmas pudding, orange marmalade, custard (vg, gf)

Freshly brewed tea and coffee served with vanilla caramel fudge

Cheese Selection for one person £12

A curated board of British farmhouse cheeses with water biscuits, grapes, chutney (v)



PRICE PER PERSON FROM

£64 SATURDAY – WEDNESDAY

£74 THURSDAY – FRIDAY

Includes half a bottle of house wine

Menus may be subject to change based on food item availability.

Festive cocktail party menu

COCKTAIL ON ARRIVAL (CHOOSE 1)

Festive Fizz – Gin infused with fresh sloe berries, fresh lemon, and Prosecco
Mistletoe Manhattan – a well-crafted blend of Southern Comfort, Chambord, and vermouth
Candy Cane Negroni – a sensational blend of Tobermory Gin, Italicus, and Belsazar Dry

CANAPÉS (CHOOSE 3)

Beetroot falafel bites (vg)
Goat's cheese & fig tartlet (v)
Smoked salmon mousse cone
Chicken liver mousse, candied orange crostini
Mini lamb skewer, mint dressing
Woodland mushroom tartlet (v)

HOT – BUFFET OR BOWL (CHOOSE 3)

Lentil stew, parsley rice (vg)
Cajun marinated salmon fillet, grilled lemon, Tabbouleh
Creamy turkey breast pie, mash (gf)
Slow roasted pork belly, apple & cider glaze, celeriac remoulade (gf)
Braised beef feather blade, mushroom sauce, creamy mash (gf)
Lamb tagine, coriander, apricot, Moroccan cous-cous
Tandoori marinated chicken, mint & coriander yoghurt, garlic rice (gf)

DESSERT (CHOOSE 2)

Lemon yuzu posset (v, gf)
Mini spiced apple crumble tartlet (v)
Black forest chocolate mousse (v, gf)
Gingerbread macaron (v)



FROM £74 PER PERSON

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