



Festive party menu

STARTERS

Roasted Field mushroom, garlic, green onion, thyme butter (vg, gf)
Oak smoked salmon, beetroot curd, horseradish, cucumber gel (gf)
Chicken liver parfait, apple & brandy chutney, toasted brioche

MAINS

Roast Norfolk Bronze Turkey, sage & onion stuffing, chipolatas, crispy potatoes, sprouts, glazed parsnips, carrots, cranberry gel, turkey jus
Pan fried cod loin, herb-infused crushed potatoes, carrot, lemon & parsley sauce (gf)
Jackfruit arancini, carrot puree, parsnip crisp, kale (vg, gf)

DESSERTS

Apple & blackberry crumble tart, cinnamon crème anglaise (v)
Belgian dark chocolate mousse, sour cherries (v)
Christmas pudding, orange marmalade, custard (vg, gf)

Freshly brewed tea & coffee with salted caramel fudge

Optional additional course - British cheese selection £12

A curated board of farmhouse cheeses with biscuits, grapes & seasonal chutney (v)



PRICE PER PERSON FROM

£64 SATURDAY – WEDNESDAY

£74 THURSDAY – FRIDAY

Includes half a bottle of red or white wine

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

Festive cocktail party

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

CANAPES (CHOOSE 3)

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

HOT – BUFFET OR BOWL (CHOOSE 4)

Cauliflower, butternut squash & lentils stew, parsley rice (vg)
Slow roasted pork belly, apple & cider glaze, creamy mash (gf)
Cajun marinated salmon fillet, grilled lemon, Tabbouleh
24-hour braised beef feather blade, mushroom sauce, creamy mash (gf)
Lamb shoulder tagine, coriander, apricot, Moroccan cous-cous
Tandoori marinated chicken, mint & coriander yoghurt, garlic rice (gf)
Creamy turkey breast pie, mash (gf)

DESSERTS (CHOOSE 2)

Lemon Yuzu Posset (v, gf)
Mini apple crumble tartlet (v)
Black forest chocolate mousse (v, gf)
Gingerbread macaroon (v)



FROM £74 PER PERSON

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

