

CHRISTMAS CANAPÉS

Pick 6 for £19. Pick 9 for £24

MEAT

Slow roast pork belly,
cranberry, apple gel

Ham hock, piccalilli

Pigs in blankets

Devils on horseback

Beef cheek, red
cabbage jam

Chicken liver parfait,
brioche, port jelly

FISH

Salmon tartare, sesame
cone, orange caviar

Smoked mackerel pâté,
toasted rye, micro
watercress

Salmon blinis, lemon
crème fraîche, avruga
caviar

VEGETARIAN

Mrs Kirkham's cheddar
rarebit, quince

Ginger bread, goats
cheese, truffle honey

Toasted gluten free
bread, soya panna cotta
& truffle honey



DESSERTS

Ginger sponge, salted
caramel, spiced popcorn

Pecan pies

Hot toddy jellies

Chocolate cherry pot,
white chocolate snow

Snowball

LARGER PARTY BITES

£45 each. 10 pieces per portion

MEAT

Pork & balsamic red
onion sausage roll,
pickled red cabbage

Scotch eggs, greenkrait
relish

Beer beef cheek

Christmas in a bowl:
turkey, trimmings

Rare roast beef,
new potato salad,
horseradish crème
fraîche

FISH

Hot smoked salmon,
potatoes, lemon dill
crème fraîche

Seared salmon, pickled
cucumber, horseradish
cream

Battered cod, tartare
sauce, pea powder

Tempura baby squid,
spring onion, lime &
chilli salt

VEGETARIAN

Parmesan polenta chips,
Romesco dip

Chestnut mushroom,
parmesan, truffle oil
strudel

Shallot thyme tartin



SET CHRISTMAS MENU

£35 per person

STARTERS

Salt beef brisket,
capers, gherkins,
sourdough

Potted salmon, cucumber,
crème fraîche, rye

Heritage beets,
raddichio, crispy soft
boiled egg, horseradish

MAINS

Roast turkey, rosemary
roasties, glazed parsnips,
red cabbage confit

Braised Jacob's Ladder,
caramelised onions,
artichoke shallot crisps

Roast hake, new potatoes,
confit cherry tomatoes,
pepper sauce

Roast cauliflower
steak, walnuts,
cauliflower
stilton crisp



DESSERTS

Christmas pudding,
brandy butter

Ginger sponge pudding,
sticky caramel sauce

Chocolate mousse,
bitter orange gel

SET CHRISTMAS MENU

£50 per person. Vegetarians dine for £40

STARTERS

Beef carpaccio, pickled mushrooms, aioli

Citrus cured salmon, dill mayonnaise, toasted soda bread

Poached baby pear, creamed goats cheese, toasted ginger bread

MAINS

Roast beef, potato fondant, maple roast carrots, red current port sauce

Roast turkey, rosemary roasties, glazed parsnips, red cabbage confit

Sea bass, new potatoes, braised fennel and cream

Mushroom chestnut pastry, maple roast carrots, cep cream reduction



DESSERTS

Christmas pudding, brandy butter

Ginger sponge pudding, sticky caramel sauce

Chocolate mousse, bitter orange gel



CHRISTMAS



CHAMPAGNE BREAKFAST

£22 per head

DRINKS

Glass of Champagne
or a choice of herbal teas,
English breakfast tea or coffee

FOOD

Full English

Dry-cured bacon, black pudding, Cumberland sausage,
Burford Brown egg, roasted plum tomatoes,
homebaked beans, toasted artisan bread

Eggs Benedict

Burford Brown eggs and ham, served on toasted
English muffins with hollandaise sauce

→ Gluten free and vegan options available on request