Christmas Dining Menus

Menu 1 - £35 per person

Bread and Butter

First
Pork terrine, caper, cornichon and parsley
Fresh Cheese, bitter leaves, clementine v
Smoked salmon, black pepper, rye bread and brown butter

Second
Turkey, roasted carrot, bread sauce
Pork belly, braised apple and caramel, turnip tops
Pollock poached in seaweed butter, salsify and charred kale
Delica pumpkin pot pie; puff pastry, cavolo nero, pickled walnut (vg)

For the table
Gravy (vg)
Roast Potato (vg)
Deep fried Brussels, chestnut, pancetta (vg)
Pot roast cabbage, spiced vinaigrette (vg)
Confit parsnip, parsnip crème (vg)
Pigs in Blankets

Last
Christmas pudding with brandy cream
Gianduia and pear marquise, pear sorbet vg
Vanilla pannacotta, mandarin and bergamot

V = Vegetarian   VG = Vegan   (V) = can be made vegetarian   (VG) = can be made vegan
Christmas Dining Menus

Menu 2 - £55 per person

Bread and Butter

First
Pate en croute; venison and wood pigeon. Spiced clementine chutney and dandelion
Baked celeriac, black garlic, pear and chicory salad, cashel blue v
Scallop ceviche, almond milk, bergamot

Second
Roast sirloin of white park beef, artichoke and black truffle
Turkey, roasted carrot, bread sauce
Turbot cooked on the bone, kohlrabi, brown crab and kale
Delica pumpkin pot pie; puff pastry, cavolo nero, pickled walnut vg

For the table
Gravy (vg)
Roast Potato (vg)
Deep fried Brussels, chestnut, pancetta (vg)
Pot roast cabbage, vinaigrette d'epice (vg)
Confit parsnip, parsnip crème (vg)
Pigs in blankets

Last
Christmas pudding with brandy cream
Gianduia and pear marquise, pear sorbet vg
Vanilla pannacotta, mandarin and bergamot

Tea or coffee with petit fours to finish

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Christmas Standing Menus

Canapes - priced individually
Minimum of 10 portions of any dish

Veg

Cheese and Black Garlic gougeres £3
Savoury profiteroles stuffed with a black garlic cream.

Truffled cheese on toast £3.5
Sourdough, truffled béchamel, truffle mayo.

Barley crisp, white bean puree (vg) £2.5
Crisps made from barley pulsed to a coarse paste and baked.
Whipped white beans, sesame seeds.

Crisp potato, soured cream and, chive (vg) £2.5
Crispy potato cake, hung crème fraiche, chives.

Pickled kohlrabi, salad of bitter leaves, pumpkin seed butter (vg) £2.5
Bitter leaves dressed in lemon and olive oil, with a seed butter wrapped in pickled turnip.

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Canapes - priced individually
Minimum of 10 portions of any dish

Meat

Puffed pork skin, roast apple and soured cabbage £2.5
Puffed crackling, a puree made from roasted apples and apple juice, sauerkraut and caraway.

Chicken Liver Parfait, clementine £3
Whipped parfait made from chicken livers, between bric pastry sheets. A jam of clementine.

Beef tartar, smoked egg yolk, beer pickled onion £3.5
Aged beef, seasoned in the classic sense. Smoked egg yolk puree and onions pickled in ale.

Glazed prune stuffed with venison shoulder, crispy shallots £3.5
Prune poached in game stock, filled with a venison ragu. Rolled in crispy shallots.

Smoked pancetta, date jam and croissant crumbs £3
Date jam rolled inside sliced smoked pancetta. Covered in toasted croissant crumbs.

Pigs in Blankets, chestnut ketchup £3
Mini sausages, wrapped in bacon, chestnut ketchup.

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Christmas Standing Menus

Canapes - priced individually
Minimum of 10 portions of any dish

Fish

Prawn cocktail £3.5
Gem lettuce, shellfish mayonnaise and chopped prawns.

Scallop ceviche, kohlrabi and seaweed £3.5
Raw scallop rolled in pickled kohlrabi, crispy wakame.

Potato rosti, soured cream and caviar, chive (vg) £3
Crispy potato cake, hung crème fraiche; trout, salmon and sturgeon caviar.

Deep fried oyster, caper and lemon £3.25
Oyster shucked and deep fried, caper mayonnaise and lemon zest.

Barley crisp, taramasalata £2.5
Crisps made from barley pulsed to a coarse paste and baked. Whipped smoked cods roe and emulsion made from lemon skins.

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Canapes - priced individually
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Dessert Canapés

Caramelized Apple lollipop vg £3.25
Caramelized Apple semifreddo coated in white chocolate.

Chocolate and rum truffles vg £1.5
Soft small Dark chocolate truffles, with rum and raisins.

Zabaione pot £3.25
Small hot pot filled with zabaione: yolks, sugar and sweet white wine cooked at 65 degrees. (a KH twist on Eggnog)

Small baba £3.25
Small sponge soaked in liquor and glazed.

Mini Choux with chocolate creme pat £3.25
Mini Choux filled with dark chocolate creme patissier.

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Bowl Food

£4.00 per bowl
Minimum of 10 bowls of any dish

Veg

Roast potato, smoked bone marrow gravy (v)
Roasted potato, smoked bone marrow, shallots and chives.
Vegetarian option will be a sweet reduced vinegar studded with chives, shallots and winter mushrooms.

Grilled onions, caramelised Montgomery cheddar and sorrel (vg)
Roasted onions, a pesto of sorrel and a mousse of caramelised cheese rind.

“Risotto” of toasted grains (vg)
Barley, pinhead oats and rye roasted in brown butter and cooked out like risotto.

Root dauphinoise, chestnut ketchup
Baked parsnip, parsley root and celeriac, with a coarse chestnut ketchup and mustard leaves.

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Bowl Food

£4.50 per bowl
Minimum of 10 bowls of any dish

Meat

Warm salad of grilled turkey and kale, parmesan
Turkey thigh finished on the grill, burnt kale dressed in a parmesan and black pepper emulsion.

Game agnolotti, onion consommé
Pasta filled with a mousse of wood pigeon, in a clear broth of grilled onions.

Venison and wild mushroom ragout, mushroom brioche
Venison shoulder, wild mushrooms, confit shallots and venison sauce served in a bowl. With the serve is a ‘tear and share’ brioche for dipping and eating.

Stuffing, poached cranberries, cabbage.
Stuffing made into a sausage and then sliced, shredded pot roast cabbage folded with poached cranberries.

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Bowl Food

£4.50 per bowl
Minimum of 10 bowls of any dish

Fish

Grilled mackerel, a salad of turnip, cucumber and grain mustard
Mackerel soused and grilled, with an ambient salad of Tokyo turnip,
cucumber and grain mustard.

Deep fried mussels, watercress and crème fraiche
Crispy fried mussels, watercress chopped through crème fraiche
seasoned with shallots and seaweed.

Poularde clams, pumpkin gnocchi, monksbeard
Clams cooked in white wine and taken from the shell, with gnocchi
and monksbeard.

Steamed pollock, leeks poached in lemon verbena
Gently steamed pollock, with leeks poached in an emulsion made from
fish stock and lemon verbena.

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Bowl Food

£8.50 per bowl
Minimum of 10 bowls of any dish

Special Order Fish

Cornish lobster, Marie rose, gem lettuce
A prawn cocktail, with marinaded gem lettuce, grilled lobster and a sauce made from lobster mayonnaise.

Steamed scallop, ragout of seaweed, bergamot
Scallop steamed in the shell, with a ragout made from the skirts, shallots and seaweed. Finished with bergamot zest.

These are sample menus and are subject to slight changes due to our suppliers available produce

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Christmas Drinks Packages

**Beers**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>25 Estrella</td>
<td>£115</td>
</tr>
<tr>
<td>25 Moretti</td>
<td>£115</td>
</tr>
<tr>
<td>100 Estrella</td>
<td>£450</td>
</tr>
<tr>
<td>100 Moretti</td>
<td>£450</td>
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<tr>
<td>20 mixed soft drink bottles</td>
<td>£50</td>
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**Wine**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>2 bottles of Kings River Chenin Blanc, 2 bottles of Ochagavia Merlot</td>
<td>£80</td>
</tr>
<tr>
<td>2 bottles of Picpoul de Pinet, 2 bottles of Bodegas Tempranillo</td>
<td>£100</td>
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<tr>
<td>2 x 500ml carafes of Tommolo Montepulcicano d'Abbruzzo</td>
<td>£25</td>
</tr>
<tr>
<td>2 x 500ml carafes of Vino Bianco Veneto</td>
<td>£25</td>
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<tr>
<td>2 x 500ml carafes of Vino Rose Luberon</td>
<td>£25</td>
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**Bubbles**

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<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>2 x Prosecco Spumante Brut Doc, Blue label, Italy</td>
<td>£65</td>
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<tr>
<td>2 x Greyfriars sparkling wine, England</td>
<td>£100</td>
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**Cocktails**

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Smoked clove negroni</td>
<td>£10</td>
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<tr>
<td>(red vermouth, campari and gin with smoked cloves)</td>
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<tr>
<td>Orange &amp; cinnamon Bellini</td>
<td>£10</td>
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<tr>
<td>(prosecco, orange liqueur and cinnamon syrup)</td>
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