



1

LUNCH or DINNER

3 Course Lunch 20.00

3 courses Dinner 25.00

STARTERS

Chestnut & Thyme Soup
with Bacon Croutons (optional)
(GF, V & Ve option available)

Whisky & Treacle Cured Salmon with Fennel & Tangerine
Salad, Crème Fraiche & Rye Toast (GF)

Baked Caraway, Carrot & Mushroom Puff Pastry Slice with
Roasted Hazelnuts & Watercress Salad (V)

Ham Hock & Mature Cheddar Croquettes with Wholegrain
Mustard Sauce, Parsley & Cornichon Salad

MAINS

*All mains served with Braised & Spiced Red Cabbage,
Garlic & Thyme Roasted Potatoes, Maple Glazed Sprouts, Roasted
Parsnips, Carrots & Cranberry & (Bread Sauce)*

Pancetta Wrapped Norfolk Bronze Turkey with Sage &
Apricot Stuffing & Roasting Juices
(GF option available)

Sherry & Juniper Berry Braised Ox Cheek (GF)

Pan fried Red Snapper Fillets with Leek & Celeriac Cream

Pumpkin, Chestnut & Quince Loaf, Stilton Cheese Sauce
(GF, V, Ve options available, Ve with Mushroom Sauce)

PUDDING

Christmas Pudding 'Mess' with Cinnamon Ice Cream,
Meringue & Brandy Cream (V)

Eggnog Pannacotta with Cherry Compote &
Chantilly Cream (GF, V)

Baked Apple Sponge Tart with Vanilla Ice Cream (V)

Star Anise Infused Pineapple Carpaccio
with Lime Sorbet (GF, V, Ve)

Allergen information available on request

2

HOT BUFFET

20.00 per person

(Minimum 20 people)

*The hot buffet will give your guests the chance to
eat in a relaxed manner, coming back to the
buffet table and refilling their plates with nibbles.
A buffet is equivalent to a good hearty main course*

Christmas Pie - Turkey, Chestnut & Sage Pie
with a Puff Pastry Crust

Crushed Celeriac & Swede Topped Baked Cod,
Cider & Mussels. (GF option available)

Butternut Squash, Brie & Cranberry Stuffed Peppers
(GF, V) (Ve option available)

Herb Roasted Root Vegetables (GF, V, Ve)

Tangerine, Fennel & Raisin Rice Salad (GF, V, Ve)

Braised Red Cabbage (GF, V, Ve)

Garlic New Potatoes (GF, V, Ve)

3

CHRISTMAS HOG ROAST

25.00 per person

(Minimum 80 people)

Sage, Rosemary & Garlic Whole Roasted Hog
served in Crusty Rolls with Stuffing & House Made
Apple Sauce. (GF option available)

Served with your choice of 2 sides

French Fries (GF, V, Ve)

Potato & Fennel Salad (GF, V, Ve)

Parsnip & Carrot Salad (GF, V, Ve)

Squash & Blue Cheese Salad (GF, V, Ve)

Garden Salad (GF, V, Ve)

Celeriac, Walnut & Apple Salad (GF, V, Ve)

4

CANAPÉS

3.00 each

(minimum order of 20 pieces)

Mini Turkey & Sage Burgers
with Cranberry Mayonnaise.

Sausage Meat, Wholegrain Mustard
& Apricot Sausage Rolls.

Stuffing Ball Pops with Red Onion Marmalade
Dipping Sauce. (GF option available)

Pumpkin, Chestnut & Roasted Shallot Fritters.
(GF & Ve options available)

Hot Smoked Salmon on Rye Toast
with Herb Crème Fraiche. (GF)

Mini Crab Cakes with Pickled Cucumber
& Elderflower Mayonnaise.

Blue Cheese & Beetroot Jam on Toast (V)
(GF option available)

SWEET CANAPÉS

3.00 each (min of 20, per item)

Crispy Christmas Pudding & Spiced Cream (V)

Bakewell Tart Bites (V)

Apple Crumble Shots (V)
(GF option available)

**Book and pay before
October 7th to receive a
FREE bubbly reception!**



Menus carry a discretionary service charge of 12.5% which will be added to your order/bill.