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## 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*

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## 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)

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## 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)

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## 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.*