

# CHRISTMAS CANAPES

## HOT CANAPES

YORKSHIRE PUDDING TURKEY STUFFING AND CRANBERRY SAUCE

WALNUT TARTLETS WITH STILTON AND CRANBERRY (V)

JOLLOF AND CHORIZO ARANCINI

CRAB CAKE WITH LEMON AIOLI

PEPPERCORNS HANDMADE SAUSAGE ROLLS

## COLD CANAPES

GOATS CHEESE BONBON PISTACHIO CRUMB AND CRANBERRIES  
(V)

MEDJOL DATES HERBED SOFT CHEESE AND ALMONDS (V)

STILTON PARFAIT PICKLED WALNUT AND CELERY

DUCK PARFAIT WITH A CLEMENTINE RELISH

A DELICATE SAGE SCONE TOPPED WITH MASCARPONE AND  
CRANBERRY (V)

KIDDERTON ASH GOATS' CHEESE ON A GINGERBREAD BASE  
TOPPED WITH ORANGE JAM (V)

COLLEGE WHITE CHEESE ON A PARMESAN BISCUIT AND TOPPED  
WITH A BASIL JELLY (V)

ORANGE AND CINNAMON CURED SALMON WITH A BEETROOT JAM

HERBED PANCAKE WITH SALMON, CRÈME FRAICHE AND CAVIAR

# B O W L F O O D

BRAISED BEEF CHEEK SERVED WITH CELERIAC MASH, FRIED LEEKS, SHALLOT MARMALADE

MINI PORK AND LEEK SAUSAGE CRISPY ONIONS, CREAMY MASH AND CRANBERRY

TURKEY & CHESTNUT PIE

POTATO GNOCCHI BABY SPINACH, ARTICHOKE AND PUMPKIN OIL (V)

SLOW COOKED PORK BELLY, PUY LENTILS, BLACK CABBAGE, RED JUS

COD GOUJONS, POME FRITES, SAFFRON AIOLI, ROCKET CRESS

SPICED CALAMARI JERUSALEM ARTICHOKE PUREE, SALSA VERDE

ROASTED SALMON BROWN SHRIMP AND ASPARAGUS WITH HERB OIL

JOLLOF ARANCINI, SUYA CHICKEN, AVOCADO SALSA

# D E S S E R T S

CHRISTMAS CHEESECAKE

BLOOD ORANGE CHEESECAKE

ORANGE & CARDAMOM CHEESECAKE POMEGRANATE AND ROSE PANNACOTTA (GF/VE)

WHITE CHOCOLATE CUBE WITH LEMON & BLACKBERRY

MINCE PIE WITH CREAM CHOCOLATE TORTE, CHARRED CLEMENTINE (VE)

CHRISTMAS BERRY TART FILLED WITH PASTRY CREAM, PISTACHIO CRUMB

APPLE CINNAMON AND CRANBERRY CRUMBLE TART (GF/VE)

FIG TART & ALMOND FRANGIPAN TART

BLACK FOREST CAKE