

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

CHICKEN PARFAIT AND CLEMENTINE RELISH

GOATS CHEESE BONBON PISTACHIO CRUMB AND CRANBERRIES (V)

MEDJOOL 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



CHRISTMAS BOWLS

CHRISTMAS - BOWLS

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

MARMALADE

JOLLOF RICE, FILLET OF BEEF, LOBSTER BISQUE

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

TURKEY & CHESTNUT PIE WITH TURKEY GRAVY

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

The background of the page is decorated with faint, light gray illustrations of Christmas items: a gift box with a bow, a Christmas tree, a large star, a round ornament, and several smaller stars and dots. These elements are scattered across the page, creating a festive atmosphere.

CHRISTMAS PUDDINGS

PUDDING

CHRISTMAS CHEESECAKE

BLOOD ORANGE CHEESECAKE

ORANGE & CARDAMOM CHEESECAKE

CHRISTMAS STICKY TOFFEE PUDDING

MINCE PIE WITH BRANDY CREAM

CHOCOLATE TORTE, CHARRED CLEMENTINE (VE

APPLE CINNAMON AND CRANBERRY CRUMBLE TART (GF/VE

PUFF-PUFF (WEST AFRICAN DOUGHNUT) WITH BERRY COMPOTE &
MASCARPONE

The background of the page features faint, light gray illustrations of Christmas-themed items: two wrapped gifts at the top left, a large Christmas tree in the center, and several stars of different sizes scattered around. Vertical lines, resembling garland, run down the page.

CHRISTMAS SEATED MENUS

STARTER

SALMON FISH CAKES WITH TARRAGON HOLLANDAISE
HAM HOCK TERRINE WITH CRANBERRIES AND ONION CHUTNEY
CREAMY GARLIC MUSHROOMS ON A BRIOCHE CROUTON WITH
CRISPY MUSHROOMS &
BALSAMIC
WINTER BEETS, GOATS CHEESE TART, HERB SALAD

CHRISTMAS MAIN

ROAST TURKEY BREAST, HONEY GLAZED VEG, ROAST POTATOES,
TENDER STEM
BROCCOLI, CHESTNUT AND SAGE STUFFING, CRANBERRY, TURKEY
JUS
BRAISED FEATHER OF BEEF BOURGUIGNONNE, DIJON MASH,
BUTTERED KALE
CHICKEN STUFFED WITH SAUSAGE CRANBERRY AND SAGE WRAPPED
IN PARMA HAM
SLOW COOKED PORK BELLY WITH SOY & GINGER, CRACKLING
CRUMB, CELERIAC PUREE
PAN ROASTED SALMON FILLET, BRAISED FENNEL, TOMATOES,
OLIVES, CAPERS, LEMON
WILD MUSHROOM, CHESTNUT, LENTIL, SPINACH WELLINGTON,
REDCURRANT SAUC

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CHRISTMAS SEATED MENUS

PUDDING

CHRISTMAS CHEESECAKE

POMEGRANATE AND ROSE PANNACOTTA (GF/VE

CHRISTMAS PUDDING BRANDY BUTTER AND 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 TAR

