

## Christmas Menu

£23.00pp+VAT

This menu is only available in the month of December.

Choose two menu options for each course for your guests to pre-order from  
(one choice must be vegetarian).

(Choose 2 main courses + vegetarian for an additional £2.00 per person)

Assorted fresh bakers' rolls

\*\*\*\*

**Parma Ham & Honey Dew Melon** drizzled with balsamic dressing  
**Caprese Salad;** Buffalo Mozzarella & sliced beef tomato, drizzled extra virgin rapeseed oil (V)

**Chicken Liver Parfait** served with red onion compote

**Smoked Salmon** served with fresh lemon & dill mayonnaise

**Traditional French Onion Soup** topped with cheesy croutons (V)

**Watercress Soup** drizzled with soy cream (Vegan)

\*\*\*\*

Traditional **Roast Turkey with Sage & Sausage meat Stuffing**, Chipolatas wrapped in Bacon, Roast Potatoes & Turkey Gravy

**Roast Pork & Crackling** with Roast Potatoes, Stuffing, Apple Sauce & Gravy

Traditional **Roast Beef with Yorkshire Puddings**, Roast Potatoes, Horseradish Sauce

& Gravy (£1.50 pp sup)

### Vegetarian Main Course Options.

(Please choose one)

**Five Nut Roast** served with Roast Potatoes & Gravy (V)

**Char Grilled Peppers Filled with Mediterranean Ratatouille** with roasted red pepper sauce & parmentier potatoes (Vegan)

**Sweet Potato, Vegetable & Stilton Filo Parcel** served with roasted tomato sauce & parmentier potatoes (V)

All Main Course dishes are served with bowls of Seasonal Market Vegetables

\*\*\*\*

## Dessert

All desserts served with fresh double cream

\* Indicates served warm

Christmas pudding with brandy sauce

Glazed lemon tart

Banoffee pie

Traditional mascarpone tiramisu

Dark choc truffle & salted caramel torte

Mixed red berry cheesecake

Raspberry white chocolate & blueberry torte

Eton mess

American double chocolate brownie

Dark chocolate fondant\*

Sticky toffee pudding\*

Traditional Apple pie

Lemon infused treacle tart\*

Vanilla panacotta & red berry pudding

St Clements cheesecake

Strawberry fool stack with shortbread biscuit

Vanilla & white chocolate Crème Brulee

Gluten free brownie

**Trio of desserts** – Shortbread biscuit with strawberry fool, zesty lemon posset with raspberry, mini double chocolate brownie

(£2.00 supp)

**Sharing platter** – Selection of our favourite & best miniature desserts; ideal for sharing.

(£2.00 supp)

Selection of **Continental Cheese & Biscuits** (£4.00 sup)

**Additional Mixed Berries** to be served with your Dessert choices (£1.50 sup pp)

**Cheese Towers** (photos & quote available on request)

**Celebration Cakes** (photos & quote available on request)

\*\*\*\*

Tea, Coffee & Mini Mince Pies (Additional £1.75 pp)

**Minimum order of 40 people.**

This price includes; presentation dishes, crockery, cutlery, table linen, linen napkins.

Uniformed staff are supplied at a rate of £12.50 per hour, per staff member.

Our team need access to kitchen facilities or we can bring our own for a cost of £250 (for every 200 guests).