

## Christmas sit-down lunch & dinner 2018

for up to 50 guests

5pm - 10pm / 3 courses £39 + VAT per guest

12pm - 3pm / 3 courses £33 + VAT per guest

### Spiced root veg & lemon thyme soup (v)(vg)(gf)

Sweet spuds, parsnip, celeriac, smoked wild garlic Lemon thyme and mild spice

### Beetroot-glazed oak-smoked salmon (gf)

Locally sourced smoked salmon with tangy beetroot, horseradish & pear aioli and red rocket

### Duck parfait

Velvety duck parfait with crisp toast, gherkin chutney & thyme and spiced butter



### Slow roast turkey & chrimbo trimmings

Slow roasted turkey crown, chestnut and mace stuffing, Pigs in blankets, cranberry pickle

### Pot roast beef (gf)

Pot roast beef rib, slow cooked and served with rich beer jus

### 5-hour pork belly (gf)

Delicious pork belly cooked for 5 hours, crunchy crackling and apple compote

### Trio of fish (gf)

A medley of salmon, seabass and smoked haddock served with a mild coconut and sumac curry, crunchy spinach and lemon crust

### Mushroom and chestnut rotolo (v)(vg)(gf)

Delicious homemade pasta stuffed with wild mushroom and chestnuts, vegan cheese, crispy celeriac and saffron sauce

### Aubergine madras stack 'n' cheese (v)(vg)(gf)

Grilled aubergine, tomato, courgette and onion madras with vegan cheese melt, Bombay potato

All served with traditional veggies and potatoes



### Eton tidy with pomegranate, cardamom cream and liquorice (v)

A twist of a mess, Strawberries, meringue, whipped cream, icing sugar cardamom with grated liquorice

### Traditional Christmas pudding (v)

Boozy Christmas pudding with brandy sauce with a hint of spice

### Cockle Bread and ghee pudding with Indian whiskey

Cockle bread with ghee, caramelised lemon zest, Indian whiskey with a rich egg custard



WE REQUIRE PRE-ORDERS AT LEAST 3 WORKING DAYS IN ADVANCE.

**DIETARY REQUIREMENTS:** VEGANS & VEGETARIANS CATERED FOR. PLEASE INFORM US AT THE TIME OF ORDERING. ALLERGEN INFO AVAILABLE. PLEASE NOTE THAT OUR KITCHEN IS SMALL AND HANDLES GLUTEN & NUTS AND CROSS-CONTAMINATION IS THEREFORE POSSIBLE. PLEASE DISCUSS AT THE TIME OF ORDERING.

PLEASE NOTE THAT A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO THE BILL.

PRICES CORRECT AT THE TIME OF PUBLISHING THE MENU. WE RESERVE THE RIGHT TO MAKE CHANGES. THIS WOULD NOT AFFECT ALREADY CONFIRMED BOOKINGS.

# Christmas canapé 2018

for parties of 15+

6 options £16+VAT per guest / 8 options £19+VAT per guest / additional options: £2.50 each per guest

**Carrot & coriander bhajia with cranberry pickle (v)(vg)**

Grated carrot, fresh coriander and red onion bhajia with homemade cranberry pickle

**Spinach & tamarind potato cakes (v)(vg)**

Fresh spinach with sweet tamarind bound in crushed potato & deep fried

**Wild mushroom wale aloo blinis (v)(vg)**

British wild mushrooms cooked with spices, coriander & potato, served on a blini with nutmeg

**Cauliflower chilli cheese fritters (v)**

Grated cauliflower, saffron, cheddar and stilton deep-fried fritters with picklechilli

**Piper Mirchi bhajia (v)(vg)**

Stuffed mild chilli with potato, spices, red onion & spinach

**Mushy pea batada vada (v)(vg)**

Classic mushy peas with fresh mint, coriander bound in a potato & celeriac fritter

**Mini mushroom samosas (v)**

Wild mushrooms with fresh chestnut bound in crispy pastry with sweet honey jam

**Pulled pork and spiced apple baskets**

Slow-cooked prk shoulder with spiced Bramley jam in crispy pastry baskets

**Stilton & cranberry bhajia**

British stilton & fresh cranberry bound with red onion, gram flour & spices

**Ham hock puris with cider jam & tamarind**

Smoked ham hock in a crispy ball with homemade cider and tamarind jam

**Hot pot samosas with chilli mint**

Traditional lamb hot pot with spices, bound in crispy pastry with chilli mint jam

**Beetroot salmon, pear & horseradish**

Smoked salmon infused with beetroot on a blini with pear & horseradish mayo

**Koli moli chicken bhajia**

Pulled chicken with yogurt, spices and smoked paprika & onions, deep-fried

**Salt beef puddings with Brindjal pickle**

Slow-roast beef brisket in mini Yorkshire puddings with a smoked aubergine pickle



**Mini pistachio cheesecakes**

**Lemon posset and sumac shot**

**Vanilla custard & spice tarts**

**Chocolate & honey brownies**

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