

CHRISTMAS MENU
UP TO 40 PEOPLE
£45/PERSON

£50/PERSON add a glass of prosecco on arrival

£55/PERSON add a cheese course

STARTERS

Spiced pumpkin soup

Chicken and pork terrine, tomato and apricot compote

Beetroot cured salmon, salmon mousse

Endive, Shropshire blue and pear salad

MAINS

Guinea fowl breast, roasted squash, sprout tops and parsnip crisp

Loin of lamb, glazed carrots, kale and crispy shallot

Pan roasted hake, salsify, chanterelle and chervil velouté

Chestnut, wild mushroom and sweet potato Wellington

DESSERTS

Christmas pudding, brandy cream

Mulled wine fruit jelly, vanilla ice cream

White chocolate and blood orange cheesecake

Orange bread and butter pudding, custard

If you or any of your guests have an allergy or dietary restriction, please inform your waiter.

This restaurant sources all of its fish from the British coast and all of the meat and game from British Farms, mainly from our farm in Ellingham, Norfolk.

*This restaurant also supports the **FRONTLINE CLUB Charitable Trust** Events Programme promoting independent journalism and freedom of speech around the world.*

All above prices include 20% VAT. A 12.5% optional service charge will be added to your bill.

CHRISTMAS BUFFET MENU
UP TO 60 PERSONS
£30/PERSON

SALADS

Smoked chicken, quinoa, pomegranate, roasted pepper & mint
Hot smoked salmon, watercress, new potato & roasted beetroot
Spiced chickpea, roasted red pepper & rocket
Pear, red endive & blue cheese
Roasted squash, caramelised walnut, pomegranate & baby spinach

MEATS

Game terrine, red onion chutney
Spiced pulled lamb shoulder
Rum and pecan crusted ham

TARTS

Caramelised onion & blue cheese
Smoked tomato & goat's curd
Mushroom & tarragon
Bacon & leek

DESSERTS

Millionaire's shortbread
Winter Pimm's jelly
Passionfruit cheesecake
Mince pies & coffee

SLIDER SELECTION (for 10 pieces £30)

Venison burger, crispy shallot & mushroom ketchup
Beef burger, gem lettuce, tomato, pickle & cheese
Turkey & cranberry sauce
Falafel & mint yoghurt

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CANAPÉ MENU
UP TO 80 PERSONS
6 CHOICES £14/PERSON

HOT

Salt cod fish cake
Pork and apple sausage roll
Blue cheese arancini
Datterini tomato & ricotta tart
Lemon prawn skewer
Soy and chilli beef
Chilli and garlic queen scallops
Rabbit and mushroom croquette

COLD

Seabass ceviche
Whipped chicken liver pâté
Steak tartare on sourdough
Pressed ham hock with piccalilli
Smoked mackerel pate
Aubergine caviar
Smoked salmon, dill cream cheese & cucumber
Devilled egg
Endive, Shropshire blue, pickled walnut
Rare beef & horseradish
Prawn salsa in gem leaf

SWEET

2 CHOICES £4/PERSON

Millionaire's shortbread
Winter Pimm's jelly
Passionfruit cheesecake
Mince pies & coffee

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