

Food Menu

Private Hire Food Menu
Pre-order Essential

Canapés

Served Cold

- Duck breast, potato rosti, cranberry sauce
- Christmas scotch egg, apple & chestnut
- Truffled mushroom croquettes
- Cranberry & orange glazed chicken lollipops
- Pigs in blankets, bread sauce dip
- Lamb scrumpets, caper mayo
- Smoked haddock & leek fishcakes, tartare sauce
- Stilton tartlet, red onion marmalade
- Wild boar sausage rolls, spiced ketchup

Served Hot

- Whipped Stichelton, port poached pear, parmesan shortbread
- Berkswell & pickled walnut crostini
- Potten shrimp, gentlemen's relish, toast
- Smoked venison, spiced red cabbage, rye
- Pickled globe chili, ricotta, mint & pine nuts
- Cheese Gougères, whipped goats' cheese, onion jam
- Kipper & whisky pate, wholemeal toast

Sweet

- Little mince pies
- Little apple & mincemeat crumble tartlets
- Christmas spiced mini doughnuts & clementine curd
- Chocolate & stem ginger tartlets

£3 *per canapé*

Bowls

We would recommend 3/4 bowls per person

Served Hot

- Vincigrassi baked layered pasta, wild mushroom & truffle
- Roast chicken, pigs in blankets, fondant potato, carrots, bread sauce
- Slow braised venison, mulled wine, soft polenta
- Pot roast ham hocks, creamed potato, parsley sauce
- Braised brisket, buttered swede, porcini & onion gravy
- Sea bass, cauliflower puree, tomato, caper & olive
- Salted cod fillet, herb persillade, roast garlic mash
- Gnocchi, chestnut mushroom, jerusalem artichoke, porcini
- Sticky balsamic roast shallots, parmesan polenta

Served Cold

- Beetroot & gin cured salmon, pickled cucumber, horseradish cream
- Crab salad, spiced avocado, lemon mayonnaise
- Burrata & caponata
- Italian poached chicken salad, raisins, pomegranate, mint & pine nuts
- Roast pumpkin, crumbled goats' cheese, hazelnut dukkah & pomegranate

Desserts

- Panettone bread & butter pudding, chantilly cream, raisins
- Mulled wine poached pear, ginger bread tuile, stem ginger cream
- Christmas pudding cheesecake, caramelised clementines
- Chocolate & orange torte, pistachio brittle, grand mariner cream

£6 *per bowl*