



Pricing

£49 per person

Each guest to pre-order x 1 starter and x 1 main
Excl. Roast Leg or Should of Lamb

-

£59 per person

Choose x 3 canapés or x 3 dessert canapés for the whole table

Each guest to pre-order x 1 starter and x 1 main
Excl. Roast Leg or Should of Lamb

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£59 per person

Each guest to pre-order x 1 starter and x 1 main

-

£65 per person

Choose x 4 canapés for the whole table
Can be a mixture of both savoury and dessert

Each guest to pre-order x 1 starter and x 1 main



Cocktails

Spiced pear Bellini

Spiced Gomme syrup, pear nectar, fizz

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White port spritz

Canapés

Scotch quail eggs

Soft-boiled quail eggs in a mushroom duxelles

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Pigs in blankets

Wholegrain mustard, honey and thyme

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Mini Yorkshire pudding

Rare beef, caramelised red onion and horseradish

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House gravadlax

Blinis with dill sour cream

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Stuffing balls

Apple chutney

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Crostini

Gorgonzola and mulled spice poached pear

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Devils on horseback

Prunes stuffed with smoked almond and Taleggio

£8 per canapé
(2 pieces)



Starters

Grilled goats cheese

Warm figs, candied walnuts and endive salad

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British smoked speck

Warm figs, pickled walnuts and endive salad

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Trio of Gravavlax with horseradish crème fraîche and endive salad

Beetroot and fennel seed | Treacle, black tea and black cardamom | Dill, pink pepper and gin

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Mushroom velouté

Confit garlic toast dressed with truffle oil and toasted hazelnuts

Mains

Pithivier of butternut squash

Filled with mushroom duxelles and chestnuts, cavolo nero, rosemary roasties, veggie jus

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Roast leg or shoulder of lamb

Mashed winter roots, minted kale, parsnip crisps, lamb jus

Min. order 4 people

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Mulled spice confit duck leg

Pomme purée, glazed carrots, cavolo nero, port jus

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Ballotine of turkey leg

Herb stuffing, braised red cabbage, glazed carrots, roasties, turkey jus

Min. order 4 people



Sides

Rosemary roasties

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Roast carrots and parsnips

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Braised red cabbage

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Whole roast cauliflower cheese

(available as vegan)

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Dressed winter greens

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Roast Brussels sprouts with chestnuts

£10 per four people (for the table)

Dessert canapés

Each serving is two pieces

Mince pies with brandy frangipane tops

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Pavlovas with mulled spice poach pears, Frangelico whipped cream

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Chocolate and candied chestnut tarts