

Canapés

Vegetable Gyoza

Asian dumplings served with ponzu dipping sauce (v)

Barbeque Empanadas

BBQ chicken and coriander empanadas

Haddock & Cheese Tart

*Smoked haddock and cheese tartlets
with roasted cherry tomatoes*

Crostini Romesco

Grilled peppers Romesco on wafer thin crostini (v)

New York Hot Dogs

Mini hot dogs with caramelised onions and American mustard

Truffle Cheese Sables

Melted cheddar cheese and truffle sables (v)

Starter

Smoked Salmon

*London cured smoked salmon with beetroot, apple and dill salad,
apple pancakes and caviar crème fraîche*

Double Baked Cheddar Cheese Soufflé

*Cheddar cheese soufflé with caramelised fig, red onion jam,
rocket and pumpkin seed salad, and an apple cider vinaigrette (v)*

Main

Breast of Cotswold Chicken

*Rosemary butter roasted breast of Cotswold chicken with caramelised
white onion and sage purée, potato gratin, roast winter greens,
and a thyme and red wine sauce*

Butternut Squash Risotto

*Risotto of winter butternut squash and sage,
with crispy kale (v)*

Dessert

Sticky Toffee Pudding

*Sticky toffee, orange and date pudding with dark chocolate
ice cream and salted caramel fudge sauce*

Upgrades

A Selection of Fine Cheeses

*Cheese lovers will rejoice at this varied selection of robust and excellent cheeses
from across the British Isles and beyond. This decadent cheese board is the perfect way to end your
sumptuous Christmas banquet. Served with crisp artisan biscuits and sweet homemade ale chutney.*

- £45.00 per table -

Please speak to a member of the team for further upgrades and package options.