

CHRISTMAS MENU



FINGER FOOD £16.75pp

Enjoy a selection of sandwiches and 3 options from below:

- Turkey and ham fritters with cranberry sauce
- Mini pork and sage sausage rolls
- Crispy breaded brie with plum chutney (V)
- Cheese burger slider with special burger sauce
- Honey mustard cocktail sausages (GF Available)
- Ham hock, Branson pickle and applewood cheese sliders
- Mini chicken fillet burger with peri-peri mayo
- Herb roast chicken vol-au-vent
- Sticky Yakitori chicken skewers (GF Available)
- Mini pork and leek sausage roll
- Mini chickpea roll (VG)
- Mini vegetable spring rolls with sweet chilli jam (VG)
- Mushroom, truffle and vegetarian parmesan vol-au-vent (V)
- Crispy sweet potato falafel with tzatziki (VG/GF)

KID'S FOOD £8.00pp

Little ones can choose from an options below with a glass of cordial:

- Chicken goujons and chip pot
- Cocktail sausages and chip pot

Add selection of traybakes for £2.50pp | Add tub of ice cream for £3.00pp | Add tea & coffee for £2.75pp | Add mince pies for £3.00pp | Add shortbread for £2.00pp

All prices exclude VAT.
Each item priced per person.
(V) Vegetarian (VG) Vegan (GF) Gluten Free

BOWL FOOD..... £19.00pp

Our bowl food works well for larger standing gatherings, events, awards, networking and social events where your guests can network, mingle and enjoy some food all at the same time.

Please choose one of the following:

- Festive Chip: Turkey, pulled ham, sage & onion stuffing with turkey gravy
- Festive Veggie Chip: Squash & carrot nut loaf with shredded sprouts and roast onion gravy (VG)
- Slow-cooked beef and Guinness stew, served with buttery mash, maple glazed carrots, roast baby onions and crispy gremolata crumb
- Shredded slow-cooked BBQ pork with smoky beans, spiced rice, fresh lime and spring onions
- Jameson's peppered chicken with fries
- Italian herb roasted chicken, served with garlic sautéed potatoes, a rich tomato and oregano sauce, basil pesto, and mozzarella (GF)
- Crispy salt and chilli chicken, MAC fried rice, crispy shallots, and curry sauce
- Slow-roasted vegan chilli served with crushed herb potatoes, smashed avocado and salsa verde (VG)
- Moroccan aubergine and roast pepper tagine with lemon cous cous (VG)
- Roast cauliflower and potato Thai yellow curry, with steamed basmati rice, fresh chillies, and spring onions (VG/GF)
- Crispy salt and chilli tofu, MAC fried rice, crispy shallots, and curry sauce (V)

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CHRISTMAS DINNER..... £55.00pp

Starters

Crispy breaded brie (V)

Served with Madeiran orange & pomegranate salad and cranberry relish

Arancini

Butternut squash and sage arancini with Romesco sauce (V)

Mains

Roast turkey & ham

Served with sage & onion stuffing, charred carrot, buttered sprouts, cocktail sausages, creamy mash potatoes and turkey gravy

Butternut and cranberry nut roast (VG)

Served with charred carrot, roasted sprouts, roast baby potatoes and vegan gravy

Slow-cooked daube of beef

Served with creamy mash potatoes, spiced red cabbage, kale and a red wine jus

Dessert

Christmas toffee pudding

Served with salted caramel sauce, Chantilly cream and a chocolate chard

Winter berry pavlova (GF)

Served with a dark chocolate chard

Vegan chocolate brownie (VG)

Served with mint chocolate sauce

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