Festive Dining Menu





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Private Dining Menu





# Private Dining Menu

£59 per person

#### Starters

Caramelized Parsnip & Coconut Soup Parsnip fritters

Ham Hock & Chicken Terrine Burnt apple purée / Crisp prosciutto / Pickles

Cured Salmon Yuzu mayonnaise / Pickled cucumber / Horseradish crisp

Beetroot Terrine Baby beets / Beetroot sorbet / Micro herbs

### Mains

Turkey Ballotine Carrot & swede | Parsnips | Sprouts | Fondant potato | Stuffing | Pigs in blankets | Madeira jus

Braised Short Rib of Beef Braised carrots / Sprout roulade / Creamed potatoes / Red wine & parsley jus

Roast Cod Lion Mussels / Celeriac / Apples & chives

Nut Roast Carrot & swede | Parsnips | Sprouts | Fondant potato | Stuffing | Vegetarian pigs in blankets

#### Desserts

Festive Trio (V) Spiced berry & mascarpone choux / Chocolate orange torte / Toffee apple & ginger cake

Cheese Selection (V) (NGI on request) Fruit chutney / Crackers / Grapes

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Festive BBQ Menu





### Festive BBQ Menu

Minimum 20 guests required / £56 per person

### Grill

Turkey & Cranberry Bratwurst Beef Burger, Tomato, Lettuce, Brioche Bun Chicken & Red Pepper Kebab Prawn & Apricot Skewer Halloumi, Courgette, Cherry Tomato Kebab with Honey Glaze Roast Potatoes Sprouts & Pancetta Roast Root Vegetables

#### Salads

Pasta Salad Pasta / Apricots / Pomegranates / Rocket

Potato Salad Spinach / Cranberries / Almonds / Orange

Sprouts Coleslaw Sprouts / Redonions / Carrot / Mayonnaise / Whole grain mustard

#### Desserts

Chocolate Orange Brownie (v) Mince Pie (v)

Daily Delegate Rate Menu





#### Festive Dining

# Daily Delegate Rate Menu

#### Full day event

Room hire | Flipchart | Projector | Pads & pens

Host your meeting or event with us across a full day and enjoy unlimited tea, coffee, water and a batch of homemade cookies along with:

# Morning

#### Healthy arrival

Smoothie of the day Fruit salad pots Flavoured yoghurt pots Myprotein and Myvegan bars Tea & coffee

#### Indulgent arrival

Mini breakfast English muffin: Selection of bacon, sausage or egg Selection of mini pastries Fruit juices Tea & coffee

### Lunch

Turkey Burger Cranberry / Stuffing / Gravy

Crayfish Toast Sour cream / Chives / Lemon

Cheddar Cheese Pickled walnut / Sesame seed sausage roll

Root Crisps Apricot hummus

Spiced Potato Wedges

# Afternoon

Reward yourself with an assortment of petits fours including mince pies and a selection of sweet treats hand-crafted by our pastry chef to keep your energy going, served with tea and coffee.

Canapé Menu





# Canapé Menu

Choose 3 for £15pp / Choose 6 for £25pp / Choose 9 for £33pp

### Canapés

Sesame & Turkey Croquettes, Spiced Cranberry Jam Goose & Pistachio Terrine, Mulled Fruit Compote (NGI) Parmesan & Truffle Gougeres (V) Fried Macaroni & Braised Short Rib Squares Sage & Onion Scotch Quail Eggs Parsnip Bhaji, Curried Emulsion (NGI) Mini Baked Potatoes, Crème Fraîche, Smoked Salmon & Caviar (NGI) Spinach & Brie Quiche, Cranberry Sauce (V) Beetroot Tartare, Whipped Feta, Pickled Walnut (V) Fig Jam, Parmesan Shortbread, Berkswell Cheese (V)

### Dessert canapés

Hazelnut Praline Macaron (N) (V)

Spiced Orange Meringue Tartlet (v)