

CHRISTMAS FEAST

2 COURSES £26



TRADITIONAL CHRISTMAS SUFFOLK TURKEY

Goose fat roast potatoes, chestnut & pork stuffing, sprouts, parsnips, carrots, cranberry sauce & red wine reduction gravy

BEETROOT & SQUASH WELLINGTONS STUFFED WITH CHESTNUTS, WILD MUSHROOMS, DOLCE BLUE CHEESE & THYME ~V~

Vegetables & kale pesto sauce

CITRUS MARINATED MONKFISH WITH LEMON & CORIANDER

Almond and cinnamon rice & sultanas

HOMEMADE MINCE PIE

Whipped brandy cream

WINTER BERRY PAVLOVA MERINGUE

Winter berries

CHOCOLATE, ORANGE & HAZELNUT CAKE

Gold & chocolate sprinkles

CHRISTMAS FEAST

3 COURSES £33

SMOKED SALMON & CRAB PARCEL

Chili & lime sauce

POTTED LAMB SHOULDER

Pea puree & broad beans

TUSCAN STUFFED BABY VEGETABLES ~V~

Quinoa & fresh herbs



TRADITIONAL CHRISTMAS SUFFOLK TURKEY

Goose fat roast potatoes, chestnut & pork stuffing, sprouts, parsnips, carrots, cranberry sauce & red wine reduction gravy

TEA-INFUSED VENISON

With Champ (spring onion & mashed potatoes), butter squash puree & redcurrant sauce

PAN-FRIED SEA BREAM, BUTTER SPINACH, CLAMS & POACHED COD CHEEKS

Pearl barley & fish sauce

PORCINI MUSHROOMS OPEN RAVIOLI ~V~

Caramelized onion, Parmesan & Truffle oil

~ RASPBERRY & LIMONCELLO PROSECCO COCKTAIL ~

HOMEMADE MINCE PIE

Whipped brandy cream

WINTER BERRY PAVLOVA MERINGUE

Winter berries

CHOCOLATE, ORANGE & HAZELNUT CAKE

Gold & chocolate sprinkles

BUFFET FEAST

£24 PER PERSON

TRADITIONAL CHRISTMAS SUFFOLK TURKEY

Goose fat roast potatoes, chestnut & pork stuffing, sprouts, parsnips, carrots, cranberry sauce & red wine reduction gravy

ROSEMARY-DIJON GRILLED STEAK

New Potatoes with Herbs-Anchovy Butter & Braised Radishes with Shallots & Bacon

RICOTTA, SPINACH & WILD MUSHROOMS FILO PARCELS ~V~

Winter bean salad

MEDITERRANEAN STYLE SALMON & ROASTED VEGETABLES

Pesto chickpeas



HOMEMADE BABY MINCE PIE

BERRY CHEESECAKE BITES

MINI CHOCOLATE FUDGE BROWNIE SERVED WITH ICING SUGAR

CHRISTMAS CANAPE MENU

DESIGN YOUR OWN BOARD
£50 FOR A BOARD OF 30 CANAPES

FISH CANAPES

Crab toast with lemon aioli & pea shoots
Polenta-crust mini fish cakes served with pesto
King prawns and mange tout skewer
Baby tuna patties with tomato salsa
Smoked salmon crostini & crème fraiche

MEAT CANAPES

Roast pork belly on sautéed new potato served with apple sauce
Roast beef crostini & wild rocket
Thai chicken with mango & aromatic fresh herbs
Quail egg crostini with bacon sprinkles & hollandaise sauce
Sizzling barbecue sticks with lamb & vegetables
Homemade pancetta croquettes

VEGETERIAN CANAPES

Mini quiche (spinach & Brie or Cheddar & onion)
Filo parcels with wild mushroom & leeks
Fresh mozzarella, plum cherry tomato & basil sticks
Deep fried halloumi bites with whole grain mustard
Italian Bruschetta with chopped fresh tomato & extra virgin olive oil

SWEET CANAPES

Mini chocolate fudge brownie served with icing sugar
Gold baby apple pie bites
Homemade Baby Mince pie

Also available our Tapas & Bruschettas Selection