

Christmas Events CANAPÉS

Sweetcorn & Kimchi Crispy Rice Cake with Tomato Sauce 66
Pigs in Blankets with Honey & Mustard Dressing (Two per Portion)
Roasted Beetroot Cake with Houmous and Pumpkin Purée 🥨
Sweet Potato & Apricot Falafel with Garlic Tzatziki 🛡
Oriental Vegetable Spring Roll with Lime, Chilli & Honey Sauce 🥨
Baby Chestnut Mushroom & Cheddar Pie with Mascarpone Cheese 🔻
Peri-Peri Chicken on a Pecorino Crisp with Red Pepper Mousse
Truffled Goat's Cheese in a Pecorino Cup with Tomato Jam ${f v}$
Smashed Potato and Seared Beef Steak with Béarnaise Sauce GF
Chorizo & Sultana Sausage Roll with Tomato Ketchup
Gin & Tonic-cured Salmon on a Rice Cracker with Horseradish Cream PGF
Prawn Tempura with Lime, Chilli & Honey Sauce (Two per Portion) 🖲
Haddock Croquette with Pea Purée and Tartare Sauce 🕑
Miniature Fillet Steak with Bamboo Salt, Pickled Shallot and Tarragon Sauce 🙃
Carrot, Cauliflower & Sweet Potato Burger with Tomato and Onion Chutney VG
Mini Beef Burger with Cheese, Gherkin and Burger Relish
BPWLS
Bacon-wrapped Turkey with Cheesy Mash, Glazed Carrot and Broccoli 🊥
Beef Brisket with Creamy Mash, Root Vegetables and Jus @
Fig, Apple & Brussel Sprout Croquette with Cranberry & Raisin Sauce VG GF
Mushroom & Spinach Wellington with Cheddar Velouté Sauce 🛡
PUDDINGS
Brandy-soaked Christmas Pudding with Double Cream ${}^{\blacktriangledown}$
Sticky Toffee Pudding $^{\triangledown}$
Chocolate Brownie VG GF

V Vegetarian VG Vegan P Pescatarian GF Gluten-free

PLEASE NOTE: ALL PRICES INCLUDE VAT. A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO ALL FOOD. YOUR COMPLETE ORDER IS REQUIRED 30 DAYS PRIOR TO YOUR EVENT. MENU CONTENT AND PRICES ARE LIABLE TO CHANGE. FOOD ALLERGEN INFORMATION FOR ALL DISHES IS AVAILABLE UPON REQUEST.