CHRISTMAS MENU

CANAPÉS
For a minimum of 20 guests
6 choice menu £20 per person
8 choice menu £25 per person

Spiced pumpkin, chestnut & Ragstone goats cheese arancini, cranberry chutney GL, MI, V

Baked aubergine, feta, mint & pomegranate, sesame paniers GL, MI, V

Whiskey cured salmon gravlax, pickled orange, dill

Crab mayonnaise, sweet & sour celery, baby gem GL, MI, CR

Roast beef, pickled onion, horseradish crème fraiche crostini GL, MI

Turkey Chettinad curry cornet, coconut chutney GL

White chocolate & passion fruit mousse, coffee bean MI, V

Christmas pudding meringue cone, orange & brandy custard, GL, MI, V

VE – vegan, V – Vegetarian, GL – Gluten containing cereals, CR – Crustaceans,
MO – Molluscs, PN – Peanuts, TN – Tree Nuts, MI – Milk

If you have a food allergy to anything apart from the 6 listed allergens, please check with a member of the catering team for more information and so that we can guide you to make a safe food choice.

All prices are exclusive of VAT