



* CHRISTMAS SIT DOWN MEAL *

LUNCH MENU

LUNCH £17.50 + VAT FOR TWO COURSES, £22.50 + VAT FOR THREE COURSES

Please note for lunch guests must be seated by 2pm at the latest

DINNER MENU

DINNER £26.95 + VAT TWO COURSES, £32.45 + VAT FOR THREE COURSES

Please make 2 choices from each course to create your set menu for your event.

Please pre order from your chosen menu with your event manager, final numbers 7 days before your event.

STARTERS

Lobster and prawn cocktail with Marie rose sauce (£2.50 + vat per person supplement)

Potter Duck Rilette with orange and white radish salad, fig chutney and toasted brioche

Pressed Ham Hock terrine layered with banana shallots and flat leaf parsley with homemade piccalilli and welsh rabbit crouton

Filo tart filled with creamed leek and Yorkshire blue finished with soft poached duck egg (v)

Layered Vegetable Tian topped with lightly grilled buffalo mozzarella and duo of dressings (v)

Smoked haddock and spring onion fish cake with chilli dipping sauce

Oak smoked salmon, crayfish and white crab meat parcel seasoned with dill, shallots and lemon zest

Tartlet of five spiced smoked chicken with roasted pimentos and caramelized baby onions finished with pesto dressing

MAINS

Turkey Paupiette with a cranberry, chestnut & sage stuffing wrapped in smoked bacon with a thyme sauce

Fillet of Sea bass with cucumber spaghetti and tomato olive and basil compote

Butter baked breast of Chicken rubbed with lemon and thyme, pancetta bacon and garlic fondant potatoes with French peas

Butternut squash risotto finished with crème fraiche, rocket and parmesan crisps (v)

Saddle of lamb rolled with white pudding and rosemary, garlic roasted turned potatoes and a red currant infused sauce
(£2.95 + vat per person supplement)

Portabella & Halloumi Wellington served with roasted vine tomatoes and parsnip crisps (v)

Fillet of salmon pan fried with Thai spices, lemon sugar snaps and vierge sauce

Pan fried Yorkshire sirloin steak with horseradish creamed potato, smoked beef and wild mushroom bourguignon, peppery land cress (£3.95 + vat per person supplement)



* DESSERTS *

Classic Christmas pudding with brandy sauce

Sticky toffee pudding with a rich butterscotch sauce and vanilla pod ice cream

A duo of crème brulee with homemade shortbread biscuits

Hot chocolate fondant with caramel sauce and vanilla ice cream

Individual raspberry tartlet with scrolls of clotted cream and fruit coulis

Glazed Lemon tart with basil and lime cream

Eaton mess served with ginger brandy snap biscuit and candid lime zest

Trio of Cheeses (supplement of £1.95 + vat per person)

Why not have a cheese course? (£6.50 + vat per person)



* CANAPÉ MENU *

£16.45+VAT PER PERSON

Please choose 7 for your menu, any additional items will be £1.75 + vat per product

Mini Yorkshire pudding with rare roast beef and creamed horseradish sauce

Smoked salmon and cream cheese on blinis with cracked black pepper

Mini Caesar salad with parmesan shavings (v)

Classic prawn cocktail dusted with paprika

Vegetable Dim sum selection (v)

Mini sausages rolled in a mustard glaze

Tartlet of goat's cheese with sun kissed tomatoes and toasted pine kernels (v)

Cherry tomato, baby buffalo mozzarella and basil – on a skewer (v)

Smoked salmon and leek quiche

Baby bok choy wraps with bell peppers and bean sprouts with a soy and sesame dip (v)

£19.45+VAT PER PERSON

Please choose 7 for your menu add any extra canapés at £2.25 + vat per product

Crispy duck spring rolls with hoi-sin sauce

Shot of chicken marinated in teriyaki sauce

Mini steak sandwich with sweet cherry tomatoes and rocket

Tuna Nicoise (served pink)

Mini smoked salmon and cream cheese bagel

Chicken liver and cranberry pate on brioche

Beef and tomato pigs in blankets with cranberry dip

Mini Croque monsieur (can be vegetarian) (v)

King prawn tempura with sweet chilli dipping sauce

Mini Turkey and chestnut pie with cranberry dip

Pumpernickel with cream cheese and pastrami

Cream cheese and air dried tomato Crostini (v)

Quail Scotch eggs



* COLD CHRISTMAS BUFFET MENU *

£18.45+VAT PER PERSON

Vine Tomato and roasted red onion salad with parmesan shavings and balsamic dressing

Homemade creamy coleslaw made with organic mayonnaise

New potato and chive salad with coriander micro cress

Fresh baked bread basket

Carved turkey platter with cranberry sauce and homemade chestnut stuffing

Mixed wrap platter to include vegetarian

Festive pigs in blankets

Goat's cheese and ricotta tartlet with pesto dressing (v)

Chicken Liver parfait studded with cranberries

Crudities & dips (v)

Baked lemon cheese cake with a lime crème fraiche

* HOT & COLD CHRISTMAS BUFFET MENU *

£21.45+VAT PER PERSON

Hot carved Rib of Beef and Festive Turkey

Garlic Roasted baby potatoes

Homemade sage and onion stuffing (v)

Festive pigs in blankets with cranberry dip

Chicken fillets marinated with lime & ginger

Vegetable spring rolls with sweet chilli dip (v)

Platter of smoked fish & Canadian prawns

Sun blushed tomato & mozzarella quiche (v)

Mini filled brioche sandwiches to include vegetarian

Potato salad with wholegrain mustard mayonnaise

Mixed seasonal salad

Plum tomatoes with red onions and parmesan shavings

Warm mixed bread basket

Glazed Raspberry tartlet with lemon basil compote