

# CHRISTMAS PARTY

## FINGER BUFFET SAMPLE MENU £14.50

### NO STRESS CHRISTMAS PACKAGE

(2 drinks tokens and finger buffet at £21.50 pp)

*If your planning a casual get together this Christmas then try our Christmas finger buffet menu which is perfect for small groups to share and it can be tailored to suit any party during lunchtime or evening.*

**A selection of vegetarian & non-vegetarian sandwiches**

**Lamb kofta**

**Honey-glazed chicken wings**

**Quiche selection**

**Spring rolls selection**

**Sausage rolls & Pork pies**

**Breaded king prawns served with sweet chilli dip**

**Homemade gourmet pizza selection**

**Assorted hand cooked crisps**



## CANAPÉ MENU

Option 1, selection of 6 £12.50

Option 2, selection of 8 £15

Option 3, selection of 10 £17.50

Option 4, selection of 5 canapes & 2 bowl food £20

### Vegetarian

#### Blue Cheese & Leek Tartlet

**Goat's Cheese & Beetroot**  
with chives on mini melba toast

**Spring Rolls**  
with sweet chilli dip

**Parmesan Basket**  
Cos lettuce and Caesar dressing

**Wild Mushroom Arancini**  
with tomato and basil coulis

### Meat

**Cocktail Sausage**  
with wholegrain mustard

**Mini Lamb Burger**  
served with tzatziki and feta cheese

**Mini Hot Dogs**  
with American mustard

**Chorizo & Red Peppers**  
served on polenta slice

**Mini Quiche Lorraine**

### Seafood

**Gravlax**  
with sweet dill mustard on rye bread

**Prawn Tempura**  
and ginger soy dipping sauce

**Thai Fishcake**  
with sweet chilli sauce

**Sesame Prawn Toast**

**Mini Crab Cake**  
with mango & coriander



# CHRISTMAS PARTY

## CANAPÉ MENU CONT.

- Option 1, selection of 6    £12.50
- Option 2, selection of 8    £15
- Option 3, selection of 10    £17.50
- Option 4, selection of 5 canapes & 2 bowl food    £20

### Poultry

**Grilled Turkey Skewer**  
served with cranberry sauce

**Duck Skewer**  
served with Satay sauce

**Duck Spring Rolls**  
served with Hoi Sin sauce

**Moroccan Chicken Tartlet**

**Chicken Terrine**  
on mini melba toast

### Desserts

**Brownies & Blondies**

**Mince Pies**

**Cheesecake Selection**  
Lemon, Strawberry & Cherry

**Mini Doughnuts**

**Profiteroles**



## DINNER MENU

### 3 COURSES £27.50

#### Starters

**Roasted Chestnut Soup** laced with whisky cream **(v)**

**Chicken & Pistachio Terrine** confit tomato, black cherry vinaigrette and melba toast

**Tian of Cornish Crab** avocado salsa, micro shoots and organic crème fraîche **(GF)**

**Glazed Goat's Cheese & Portobello Mushroom** crusty bread, rocket leaves, thyme springs and rapeseed oil

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#### Mains

**Roasted Breast and Thigh of Black Feathered Turkey** garden herb stuffing, goose fat potatoes, vegetables, stock pot gravy and Yorkshire pudding

**Pancetta wrapped Monkfish** beetroot mash, poached mussels and lobster bisque **(GF)**

**Pan Roasted Rump of English Lamb** Anna potato, sun blushed tomato and pea jus

**Prime English Rib Eye Steak** (£2.50 supplement)  
hand cut French fries, roasted cherry tomatoes and peppercorn sauce

**Roasted Winter Vegetable Crumble** toasted walnuts, mushroom ragout, and cashel blue topping **(v)**

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#### Desserts

**Baked Cheese Cake** with fresh pomegranate

**Traditional Christmas Pudding** with brandy sauce

**Dark Chocolate Tart** blackcurrant sorbet **(GF)**

**Apricot Glazed Pecan Pie** with frozen yogurt ice cream

**Selection of British Cheese & Biscuits** (£2.50 supplement)  
Wensleydale with cranberries, Yorkshire blue, Barncliffe brie and Richmond smoked, served with fig chutney

**(v)** suitable for  
vegetarians

**(GF)** Gluten Free



# CHRISTMAS PARTY

## LUNCH MENU 3 COURSES £19.95

### Starters

**Roasted Chestnut Soup** laced with whisky cream **(v)**

**Chicken & Pistachio Terrine** confit tomato, black cherry vinaigrette and melba toast

**Smoked Salmon** with watercress and wholegrain mustard dressing

**Glazed Goat's Cheese & Portobello Mushroom** crusty bread, rocket leaves, thyme springs and rapeseed oil

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### Mains

**Roast Turkey** all the trimmings and Christmas gravy

**Herb Crusted Cod Fillet** with crushed new potato, buttered spinach and white wine sauce

**Parma Ham wrapped Chicken Breast** with sage mash, sun blushed tomato and pea jus **(GF)**

**Maple Glazed Pork Loin** served with crushed sage potato, whisky and apple gravy

**Roasted Winter Vegetable Crumble** with toasted walnuts, mushroom ragout, and cashel blue topping **(v)**

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### Desserts

**Baked Cheese Cake** with fresh pomegranate

**Traditional Christmas Pudding** with brandy Sauce

**Dark Chocolate Torte** blackcurrant sorbet **(GF)**

**Apricot Glazed Pecan Pie** with frozen yogurt ice cream

**(v)** suitable for  
vegetarians

**(GF)** Gluten Free

# CHRISTMAS PARTY

## BOWL FOOD SAMPLE MENU

*If your planning a casual get together this Christmas then try our stylish Christmas bowl food menu served in ceramic bowls and designed to eat standing up.*

- Option 1, selection of 3     £12.50
- Option 2, selection of 4     £15
- Option 3, selection of 5     £17.50
- Option 4, selection of 5 canapes & 2 bowl food     £20

### Seafood

- Cornish Fish Pie
- Tuna Steak Nicoise Salad
- Fish & Chips
- Crab Cakes with mango salsa

### Poultry

- Coq au Vin
- Christmas Turkey  
with roast potatoes and vegetables
- Chicken Katsu Curry with Japanese rice
- Duck Tortellini with wild mushroom

### Meat

- Parma Ham with gorgonzola,  
figs and rocket
- Sausage & Mash
- Chilli Beef
- Steak & Chips with Bearnaise sauce

### Vegetarian

- Phad Thai
- Wild Mushroom Risotto
- Butternut Squash & Sage Ravioli
- Roasted Quinoa (**vegan**)  
with bean shoots and fried tofu

### Dessert

- Apple & Blackberry Crumble
- Warm Mince Pie with brandy sauce
- Chocolate & Hazelnut Mousse
- Roasted Peach with natural yoghurt

(**vegan**) suitable  
for vegans



# CHRISTMAS PARTY

## PREMIUM BUFFET MENU £39.95

**Selection of Artisan Breads  
& Organic Oils**

**Antipasti Selection** with seasonal pickles

**Shellfish Platter** with lobster, crab and  
prawns

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**Salmon Gravavlax** with dill and mustard  
sauce

**Roasted Winter Vegetables Salad**  
with goat's cheese and rapeseed oil

**Corn Fed Chicken Caesar**

**Serrano Ham** with gorgonzola, figs and  
rocket

**Smoked & Confit Duck Terrine**  
and poached pears

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**Roasted Turkey** with stock pot jus

**Salmon Wellington** with leek cream  
sauce

**Pork Belly** with homemade crackling and  
apple sauce

**Beef Stroganoff** with gherkins  
& basmati rice

**Asparagus & Broad Bean Risotto**  
with Pecorino shavings

**Traditional Christmas Pudding**  
with brandy sauce

**Dark Chocolate Tart (GF)**  
blackcurrant sorbet

**Apricot Glazed Pecan Pie**  
served with frozen yoghurt ice cream

**Selection of British Cheese & Biscuits**  
(£3.00 supplement)  
Wensleydale with cranberries, Yorkshire  
Blue, Barncliffe Brie and Richmond  
Smoked, served with fig chutney

(v) suitable for  
vegetarians

(GF) Gluten Free