



Festive Three Course Seated Dinner Menu

Our seated dinner menus are designed and prepared to impress, with flare and elegance

Please choose two starters, two mains (your selection must include one vegetarian option) and one dessert

All known dietary requirements will be catered for separately with a chef's choice if your selected menu is not suitable

Starter

Chicken liver parfait with pearl onions, spiced plum chutney, wild mushrooms, candied walnuts, parsley oil and sourdough

Roasted chicken salad with char-grilled pear, candied pecans, shaved fennel, feta, dried cranberries and honey balsamic vinaigrette

Black pudding with crispy bacon, quail's egg, smoked red pepper coulis and micro watercress

Seared duck breast with blackberry wine reduction, spiced pecan dust, grilled asparagus and ciabatta

Mustard and honey roasted ham hock terrine with piccalilli and ciabatta

Smoked salmon carpaccio with cucumber ribbons, orange segments, capers, radish, pea shoots and lemon crème fraîche with a sesame cracker

Black garlic and sesame crusted tuna with pickled ginger, onion and tomato salad, ginger-soy dressing and nori crisp

Crispy cod croquettes with creamy parsley sauce, rocket and lemon zest

Crayfish and prawn in Marie Rose sauce with avocado, shredded lettuce, lemon and seeded bread

Smoked mackerel pâté on rye crostini with cucumber and pickled beetroot

Goat's cheese and caramelised red onion tarte tatin with balsamic reduction and fresh thyme-honey glaze (V)

Roast sweet potato rounds topped with whipped goat cheese, pear, dried cranberries and crushed walnuts (V or VG)

Winter greens risotto with Parmesan zucchini crisps, fresh chili and Parmesan (V or VG)

Wild mushroom pâté with creamy parsley velouté, truffle-zest oil, chestnut crumble and toasted sourdough (V)

French onion soup topped with Gruyère sourdough crouton and caramelised shallots (V)

Roast pumpkin with toasted hazelnuts, crumbled blue cheese and thyme (V or VG)

Main

Roast Norfolk turkey with sage and onion stuffing, pig in blanket, duck fat roasted potatoes, sautéed Brussels sprouts, honey-glazed heirloom carrots and parsnips, sautéed red cabbage, cranberry sauce, and thyme-infused gravy **(Additional sides available)**

Honey-mustard glazed gammon with sage and onion stuffing, pig in blanket, duck fat roasted potatoes, sautéed Brussels sprouts, honey-glazed heirloom carrots and parsnips, sautéed red cabbage, cranberry sauce, and thyme-infused gravy **(Additional sides available)**

Cranberry balsamic glazed roasted chicken supreme with tarragon and garlic-infused mash, roasted rainbow carrots, green beans, and thyme-infused jus

Beef loin with potato purée, sautéed mushrooms, honey-roasted parsnip, cavolo nero, and red wine jus

Herb-crusted roasted leg of lamb with fondant potatoes, glazed baby carrots and green beans, crispy shallots, and a minty red wine jus

Grilled sea bream in a lemon, garlic, and chive sauce with chilli, baby roast potatoes, charred tender stem broccoli, and blistered vine tomatoes

Baked salmon with brown butter sauce, butter bean purée, roast potatoes, wilted garlic kale, capers, pine nuts, and lemon

Seared halibut with crushed new potatoes, pea purée, mushrooms, and white wine sauce

Baked cod with chorizo crumb, fondant potato, green beans, and slow-roasted cherry tomatoes

Wild mushroom, chestnut, spinach, and truffle Wellington with roast potatoes, sautéed Brussels sprouts, honey-glazed heirloom carrots and parsnips, sautéed red cabbage, cranberry sauce, and thyme-infused gravy (V or VG)

Butternut squash and sage risotto with crispy sage, toasted pumpkin seeds, and Parmesan crisp (V or VG)

Sundried tomato-walnut pesto gnocchi with char-grilled courgette ribbons, crispy kale, toasted pine nuts, and Parmesan crisp (V or VG)

Puff pastry baked parcels with asparagus and creamy blue cheese sauce, served with slow-roasted plum tomatoes and rocket salad (V)

Dessert

Amarena chocolate and cherry torte with boozy bourbon cherries and Chantilly cream

Champagne pannacotta with Winter berry compote

Baileys cheesecake with caramel sauce and candied pecans

Blood orange cheesecake with salted caramel base and candied orange slices

Pear and almond tart with Madagascar vanilla custard

Apple and rhubarb crumble with vanilla and cinnamon custard

Mince pie in puff pastry with frangipane and brandy sauce

Vanilla cheesecake with spiced sweet cherries and caramel sauce (V or VG)

Espresso brownie with caramel sauce and pouring cream (V or VG)

Final menu choices are required no later than 14-days prior to your event date
FYI: Food is prepared in a kitchen where nuts are used so we cannot guarantee a nut free menu