



## **CHRISTMAS PARTIES**

### **Canapés 5**

Truffle Cheese Sauce Brioche

Winter Squash & Lemon Thyme Tartelettes *(vegetarian)*

Game Terrine with Shaved Pistachio, Pomme Soufflé & Lovage Mayo

Pork Airbag Crusted Langoustine & Almond Purée

Port Chicken Liver Puree & Hazelnut Ferrero

Salmon Tartare Cones

### **Bowl Foods 7.5**

Nutty Cauliflower & Broccoli Cheese Bake *(vegetarian)*

Baby Root Vegetables Tart & Winter Spiced Peanut Sauce *(vegetarian)*

Treacle Glazed Salmon with Jerusalem Artichoke Foam & Pickled Trumpets

Ribeye with Burnt Butter Mash Potato & Anchovy Chimichurri

Pan Seared Foie Gras with Chanterelles, Truffle Honey & Aged Balsamic Dried Figs

Winter Lentils & Sweet Potato Hot Pot

### **Desserts 4.5**

Christmas Pudding with Vanilla & Caramel Sauce

Coconut & Juniper Infused Pineapple with dark chocolate coat & straciatella style coconut and dark chocolate cream

Seasonal Macarons

*Merry Christmas!*

**Food allergies & Intolerances**

**Before you order your food and drinks please speak to our staff if you have a food allergy or intolerance**

*All prices inclusive of VAT at current rate. A discretionary service charge of 12.5% will be added*