



CHRISTMAS MENU 2024



PLATED DINNER MENU



Starter

Roast Wild Mushroom & Sage on Potato Cream and Red Currant **(Vegan, GF)**

Lobster and Crayfish Putty, Wrap on a Cured Salmon with Fennel & Apricot Salad **(GF)**

Duck Confit & Pistachio Terrine, Serve with Roast Golden Beetroot and Chestnut Crumble **(GF)**

Main Course

Slow-cook Norfolk Bronze Turkey Medallion, Apricot & Sage Stuffing Served with Roasting Jus, Yorkshire Pudding, Roast Potato & Sautéed Sprout with Duck Fat, Pancetta & Chestnut, Maple Glace Carrot and Roast Parsnip, Pigs in Blanket, Cranberry Jam **(Available in Halal and GF)**

Loaded Eggplant with Cherry Tomato, Quinoa, Almond, Cumin, Coriander, Garlic, Chilly, Harissa Hummus Dressing **(Vegan, GF)**

Cod Loin Served on Potato & Lobster Fondue and Edamame Beans **(GF)**

Dessert

Christmas Pudding Served on Orange Glace and Topped with Aged Brandy Sauce **(GF)**

Merengue Topped with Red Fruit, Whipping Vanilla Cream & Essence of Coulis

(GF, Vegan option available upon request)

2-course meal: £40

3-course meal: £48



BUFFET MENU



Cold Station

Smoked Turkey
Duck Pate' on Charcoal Tartelette
Cheddar Cheese & Onion Chutney
Sussex Charmer Cheddar
Devon Blue Stilton
Butternut Squash & Lentil Salad

Hot Buffet

Norfolk Bronze Roast turkey
Roast Pan Jus
Spinach and Cod Wellington
Hollandaise Sauce
Beetroot and Spinach Risotto, Truffle oil
Roast & Glazed Carrots & Parsnip
Pig in Blankets
Staffing
Yorkshire Pudding
Brussels Sprout
Roasted Potato
Tenderstem Broccoli

Dessert

Merengue Nest with Whipping Cream, Fresh Berries and Compote
Orange & Ginger Rise Pudding
Chocolate Coated Christmas Truffle



ADD-ONS:

Canapes £5.00 pp per option

Turkey & Pancetta Sliders, Cranberry Mayo
Loaded Jacket Potato, Mushroom and Smoked Cheddar
H. Forman & Son Ginger Cured Salmon, Keta Caviar Tartelette
Duck Pate' on Charcoal tartelette, Cranberry Sauce & Sage Tartelette
Salmon & Teriyaki Skewer
Beetroot Falafel & Truffle Hummus
Chocolate-coated Christmas Truffle

Bowl Food £6.50pp per option

Chicken Terrine, Served on Brioches with Cranberry Sauce
Fried Camembert Cheese, Fig Compote & Fried Sage
Traditional Roast Turkey on Mirepoix of Trimming and Pan Jus
Beetroot and Spinach Risotto, Truffle Oil
Cod & Spinach Wellington, Hollandaise Sauce
Merengue Nest with Whipping Cream, Fresh Berries and Compote