

Christmas Menus

Finger Buffet

Selection of freshly made finger sandwiches to include turkey and cranberry, cucumber and dill, beef and horseradish, and brie and red onion chutney

Cranberry glazed hand tied sandwiches

Red onion and goats cheese tartlets

Smoked salmon and cream cheese bagels

Mini toad in the wholes

Sundried tomato and rosemary palmiers

Doritos, pretzels, nuts and dips

£ per person – low number surcharge may apply

Fancy a dessert?

Selection of finger desserts to include mini mince pies, chocolate brownies, chocolate yule logs and spiced flapjacks

£12.50 per person

Cold Finger Buffet

Please select 2 main courses

Whole side of salmon wellington

Spiced Christmas gammon

Turnkey and leek pie

Fig and blue cheese tart

Smoked fish platter

Please select 2 side dishes

Caesar salad with anchovies, croutons and Caesar dressing

New potato salad with red onion and chives

Waldorf salad with walnuts, blue cheese and pear

Winter slaw with pecans and chestnuts

Green bean and black olive salad

Served with a selection of breads and butter

Please select 1 dessert - served with cream

Raspberry roulade

Baked vanilla cheese cake with winter berries

Chocolate truffle torte

Banoffee pie

£15.00 per head - Low number surcharge may apply

Christmas Menus

Hot Fork Buffet

Please select 2 main courses

Roasted pork leg with cider and apple chutney
Turkey and leek pie
Cream mushroom ragout
Tradition fish pie
Braised beef stew and dumplings

Please select 3 side dishes

Garlic and rosemary roasted new potatoes
Bubble and squeak
Maple glazed carrots and parsnips
Mulled red cabbage
Braised Brussel sprouts with cream and pancetta

Served with a selection of breads and butter

Please select 1 dessert – served with cream and crumble

Winter berry crumble
Cranberry and white chocolate bread and butter pudding
Spotted dick
Apple pie

£ 16.50 per head – low number surcharge may apply

Formal Dining

Please select 1 starter

Duck liver pate laced with Scotch whisky served with apple chutney
Smoked salmon and prawn tian with Marie rose sauce
Baby baked brie with red currant jelly and garlic flat bread

Please select 1 main course

Roasted turkey with sage and onion stuffing and pigs in blankets
Baked salmon with dill cream sauce
Three nut wellington

All served with bowls of roasted potatoes, glassed carrots, parsnips and
broccoli

Please select 1 dessert

Christmas pudding with brandy sauce
Yule log with brandy sauce

Coffee and mini mince pies

£ 28.00 per head – Low number surcharge may apply

Vegetarian, Gluten free and other dietary requirements are available on request prior to event