

Christmas sample menus

bowl food

classic prawn cocktail with avocado and bloody mary mayonnaise

saffron spiced roast pear with stilton, candied pecans and wild rocket

duck with sour cranberry and orange sauce, parsley and lemon mash and buttered spinach

Christmas spiced pork belly on mint, pine nut and pomegranate couscous

roasted venison casserole in winter spices with pumpkin risotto

blueberry syllabub trifle

Christmas pudding with Grand Marnier ice cream

3 course sample Christmas menus

starters

cumin cured salmon with spiced apricot chutney and marinated cucumber salad

caramelised fig salad with a shot of parsnip and apple soup with stilton cheese straw

roasted conference pear with Wensleydale salad with picked walnuts, cranberries, walnut oil and warm pear puree

mains

roulade of Norfolk turkey filled with a wild mushroom mousseline on chestnut dauphinoise with roasted winter vegetable stack and jus

duo of pan fried breast of duck and confit duck with root vegetable puree, wilted spinach and sour cranberry sauce

baked salmon with an orange herb crust on parsnip crush, French beans with shallots and saffron sauce

desserts

chocolate and cognac dome with a mandarin soft centre

pecan, cranberry and apricot tart with Christmas pudding ice cream

mulled fruit and cranberry cheesecake with a warm plum compote and mulled wine jelly



Enquiries:

Please contact us with your event details and we will be happy to provide you with a full proposal and our current menu selection.

In line with our sustainability policy our focus is on seasonality and local produce so our menu selection is continually evolving.

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