

Festive Canapes

Our canapes are bite-size delights and perfect for pre-dinner selection or standing reception.

Please choose from the following

Plant based (VE)

Baked Jerusalem artichoke, mushroom ketchup

Gochujang cauliflower tempura, pink onion, tomato aioli

Onion bhaji, green goddess dip, coriander raita

Smoked aubergine, preserved lemon, pomegranate, seeded cracker

Wild mushroom croquette, truffled vegan mayonnaise

Vegetarian (V)

Beetroot and feta cheese arancini

Charred cauliflower, Wigmore cheese, mustard aioli

Roasted pumpkin tart, ricotta cream

Welsh rarebit toast

Whipped Golden Cross goat's cheese, black olive, tomato

Fish

South coast crab, cucumber, Bloody Mary, chive

Smoked mackerel pate, horseradish, sourdough crisp, capers

Tartar of Hampshire ChalkStream trout, dashi, cucumber, salty fingers

Smoked haddock croquette, chive mayonnaise, seaweed powder

Salmon rilette, cucumber, crème fraiche, Keta caviar

Meat

Chicken liver parfait, crispy chicken skin, caper, raisin

Ham hock terrine, piccalilli, bacon

Lamb shoulder croquette, harissa aioli, sumac salt

Lemon marinated chicken, pomegranate molasses, black onion seeds

Ox cheek bon bon, beetroot puree

Sweet (V)

Baby choux bun, craquelin

Lemon tart, torched meringue

Valrhona chocolate mousse, honeycomb, raspberries

Mini mince pie

Whipped cheesecake, crumble, blackberries

To those with special dietary requirements or allergies
please ask the Event Coordinator

VE Vegan / Plant-based

V Vegetarian

Festive Bowls

Our bowl food and small plates are mini meals served.

Please choose from the following

Plant based (VE)

Beetroot risotto, pickled beetroot, rocket

Pumpkin salad, cauliflower tabbouleh, sumac aioli

Sweet potato velouté, sweet potato crisps, rosemary oil, pumpkin seeds

Katsu tofu, pickled cucumber, curried vegan mayonnaise, onion seed

Vegetarian (V)

Brown butter cauliflower, caper and raisin dressing, crispy parsnips

Mushroom ravioli, pecorino cheese, truffle and herb oil

Pumpkin, makhana sauce, toasted seeds, poppadoms

Heritage beets, watercress, orange vinaigrette, Tunworth cheese

Fish

Roasted cod, celeriac and apple remoulade, dill, lemon butter

Spicy crab cakes, carrot and mouli slaw, chilli jam

Red mullet, polenta, tomato and chilli stew, chive oil

Lemon poached ChalkStream trout, Keta caviar, fennel, dill

Meat

Bangers, roasted garlic mash, caramelised onion jus

Sticky lamb, aubergine, pomegranate, chickpeas, parsley

Fried chicken slider, horseradish coleslaw, sriracha aioli

Gloucester cheese risotto, beef shin, truffle jus

Sweet (V)

Apple streusel, vanilla bean ice cream

Spiced carrot cake, white chocolate ganache, ricotta, burnt honey

Figgy pudding, brandy butter

Whipped cheesecake, crumble, blackberries

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Festive Dining Menu

Starter

Roasted cauliflower, spiced mango, charred Romanesco, toasted seeds, coriander oil (VE)

Jerusalem artichoke puree, mushroom and cheese tortellini, sage beurre noisette (V)

Montgomery cheddar souffle, burnt pear puree, pickled mustard seed (V)

Maple roasted parsnip velouté, Oxford blue croquette, chive oil (V)

Hendricks Gin, beetroot & dill cured salmon, pickled cucumbers, set buttermilk, dill oil

Smoked chicken and ham hock, red onion puree, fermented kohlrabi

Main

Salt baked celeriac, spiced red cabbage, cannellini beans, sage, chestnut mushrooms (VE)

Roasted carrot, chickpea puree, pecorino, charred broccoli, cumin seeds (V)

Seared sea bass, cauliflower cheese purée, winter greens, Pinot noir jus, potatoes Anna

Roast turkey, apricot & pork ballotine, duck fat Hasselback potato, thyme roasted carrots, Brussel top

Gressingham duck, duck confit croquette, parsnip puree, ratte potato, Brussel sprouts

Aged sirloin, glazed ox cheek, truffle mash, cavolo nero, piccolo parsnip – **supplement**

Dessert

Spiced pears, tonka bean panna cotta, sweet wine jelly, cranberry crumble (VE)

Dark chocolate fondant, raspberries, raspberry sorbet (V)

Figgy pudding, brandy anglaise, candied figs (V)

Panettone parfait, Armagnac prunes, cinnamon wafers (V)

Orange & chocolate delice, vanilla ice cream, candied clementine, chocolate syrup (V)

Additional cheese course per person

supplement

Three British artisan cheeses from Paxton & Whitfield, grapes, quince jelly, artisan crackers

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Prices on request