



Festive Menu

£80 PER PERSON

CANAPÉS

MINI YORKSHIRE PUDDINGS

Filled with chicken, citrus marmalade and a redcurrant jelly. (NGCI available on request)

BRUSCHETTA (VG)

Ciabatta shard topped with slow-roasted cherry tomatoes, basil and a balsamic glaze. (NGCI available on request)

STARTERS

FRENCH ONION SOUP

Topped with toasted ciabatta shards and melted Gruyère.
(Vegan alternative: vine-roasted tomato soup)
(NGCI available on request)

BAKED CAMEMBERT (V)

With onion chutney and toasted bread shards.
(NGCI available on request)

CALAMARI

Deep-fried and served on a base of puttanesca sauce.
(Tomato with olives and capers)

MAINS

ROASTED TURKEY

Served with a Yorkshire pudding, roasted potatoes and carrots, sprouts, braised red cabbage and stuffing.
(NGCI available on request)

FILLET OF TROUT (NGCI)

With a lemon and herb butter, served with new potatoes and a wedge of hispi cabbage.

PORCHETTA (NGCI)

A slice of rolled pork belly with festive seasoning, served on a bed of mash with roasted carrots and sprouts.

TORTELLINI IN BORDO

A Christmas tradition from Emilia-Romagna, filled with prosciutto, other cured meats and Parmigiano Reggiano, served in a chicken broth.

CUMIN BUTTERNUT SQUASH AND LENTIL WELLINGTON (VG)

Served with roasted potatoes and carrots, sprouts, braised cabbage and stuffing.

DESSERTS

CHRISTMAS PUDDING

With a jug of brandy sauce.

PANNA COTTA (NGCI)

With a festive compote.

CHOCOLATE TORTE (VG/NGCI)

With a scoop of blood orange sorbet.

Full food pre-order required at least 2 weeks before Christmas Day, along with a £10 per person non-refundable deposit, fully redeemable against food and/or drinks.

