



CHRISTMAS BANQUETING MENU

Three Courses

£50.00 per person, includes Christmas Crackers

Starters

Velouté of Roast Prince Crown Pumpkin, Sesame Roast Carrots, Toasted Pumpkin Seeds

Scottish Smoked Salmon on Golden Beets Carpaccio, Horseradish Sour Cream, Pumpernickel Bread

Duck Parfait with Cointreau Glaze, Apricot and Ginger Chutney, Brioche Toast

Savoury Colston Bassett Stilton, Mushroom and Chestnut Tart

Main Courses

Chateaubriand Fillet of Hereford Beef, Red Wine Sauce, Seasonal Vegetables.

Pan Seared Fillet of Gilt Head Bream, Curry Scented Saffron & Mussel Sauce,
Caramelised Fennel, Forbidden Rice

Traditional Roast Turkey, Sage & Onion Stuffing, Pigs in Blankets, Roast Seasonal Vegetables,
Brussels Sprouts

Vegan Beetroot Wellington, Celeriac & Horseradish Puree, Curly Kale, Roast Vegetables

Desserts

Crème Diplomat Mille Feuille, Raspberry Coulis

Lemon Meringue Tartlet

Christmas Pudding, Spiced Rum Custard

Chocolate Fudge Yule Log, Whipped Crème Fraiche

Tea & Coffee Accompanied by Mince Pies

A selection of Fine British Cheese is available at £19.95 per platter
(1 platter for 3 guests)

Final numbers, set menu choice and dietary requirements must be confirmed seven days prior to your event.
Food Allergen Advice - Some of our menu items contains allergens, please speak to your Events Manager, who
can provide you with this information and may be able to help you make alternative choices.

All our prices are inclusive of VAT at the current rate.