

Christmas Menu

Savory Canapes

Glazed duck parfait on pain de mie with fresh fig

Beetroot marinated smoked salmon roll with avruga on rye bread

Roasted vine tomato with pesto and shallots salsa on grilled zucchini (vg)

Sweet Canapes

Mini opera cake

Dark chocolate cappuccino cup with popping candy

Starter

Honey mustard mackerel with pink pickled onion, watercress, beetroot and sour cherry dressed salad

Sweet potato & butternut squash velouté, served with maple roasted seeds, micro herbs and truffle oil (vg)

Prosciutto wrapped dates with port and cranberry sauce, served on a bed of lambs tongue lettuce and blue cheese

Mains

Orange and pineapple glazed turkey with honey roasted paprika carrots, roasted brussels sprouts & pomegranate, rosemary roasted potatoes, onion & sage stuffing finished with a red wine reduction

Honey roasted cauliflower with jewelled turmeric pilau rice, tahini sauce, rosemary, fresh mint and pomegranate (vg)

Salmon en Croute, with spinach & watercress, marinated in horseradish and creme fraiche, served with cranberry sauce and butter roasted potatoes

Dessert

Black forest fool, black cherries macerated in sweet liquor with vanilla whipped cream and chocolate (vg)

Christmas pudding with Courvoisier brandy sauce and cranberries

Vegan chocolate tart with raspberry coulis, edible gold and fresh strawberry (vg)



V-Vegetarian, VG-Vegan

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. If you have a food allergy, please notify us in advance of your visit.