



## CHRISTMAS FUNCTION SET MENU 2017 £46

### STARTERS

Roasted cauliflower soup, spiced fritter

Smoked ham hock & chicken terrine, pickled kohlrabi, clementine relish

Pine poached salmon, pancetta, apple & chestnut cream

Hay-baked Jerusalem artichokes, king oyster mushroom, puffed barley, celery & truffle dressing

### MAINS

Beef rump, smoked potato mash, baby onions, bone marrow jus

Castlemead turkey, parsnips, honey roast carrots, game chips & cranberry jus

Pan-fried hake, beetroot gratin, spinach, rye croutons, almond & brown shrimp butter

Potato & sage gnocchi, roasted celeriac cream, Stilton, Brussels tops, mulled wine poached pear

### SIDES

Roast potatoes

Brussels sprouts & bacon

Braised red cabbage

### PUDDINGS

Baked Valrhona chocolate cheesecake, cranberries, clementine clotted cream

Bramley apple pie, caramelised chestnuts, cinnamon parfait

Christmas pudding, custard, whiskey ice cream

Selection of British cheese, fruits & biscuits ( £4 Supplement )

*Please inform our staff if you have any dietary or allergen requirements*



## CHRISTMAS FUNCTION SUNDAY SET MENU 2017 £39

### STARTERS

Roasted cauliflower soup, spiced fritter

Smoked ham hock & chicken terrine, pickled kohlrabi, clementine relish

Pine poached salmon, pancetta, apple & chestnut cream

Hay-baked Jerusalem artichokes, king oyster mushroom, puffed barley, celery & truffle dressing

### MAINS

Castlemead turkey

Millers of Speyside dry-aged beef sirloin

Salt marsh lamb

*Served with traditional trimmings & seasonal vegetables*

### PUDDINGS

Baked Valrhona chocolate cheesecake, cranberries, clementine clotted cream

Bramley apple pie, caramelised chestnuts, cinnamon parfait

Christmas pudding, custard, whiskey ice cream

Selection of British cheese, fruits & biscuits ( £4 Supplement )

*Please inform our staff if you have any dietary or allergen requirements*



## CANAPÉ LIST

*Priced at £1.75 per piece, a minimum order of 20 per variety is required*

### SAVOURY

Smoked aubergine, red onion palmier, pine nut dressing

Manouri & courgette fritter, date yoghurt

Chickpea & vegetable fritter, spiced tomato

Tomato, black olive, caper, basil & mozzarella tart

Pulled pork croquette, romesco sauce

Scotch Olive

Salt cod croquette, smoked aioli

Smoked mackerel pâté, beetroot & horseradish, rye

Smoked salmon croque monsieur

Wild mushroom & chestnut croquette, cranberry relish

### SWEET

Sour cherry & pistachio fudge

Caramel chocolate shortbread

Meringue, passion fruit curd, cream

Salted chocolate brownie

Raspberry Swiss roll, lemon curd Chantilly

Mascarpone & passion fruit cheesecake

Cinnamon palmier, coffee cream

Apple & frangipane tart

*Priced at £2.25 per piece, a minimum order of 20 per variety is required*

### SAVOURY

Black pepper lamb loin, cauliflower, toasted brioche

Mini beef burger, baby gem & green peppercorn mayonnaise, tomato relish

Crispy spiced prawn, pancetta, citrus & tomato jam

Mini turkey burger, mulled shallot & fig pickle, smoked almond mayonnaise

Middle White pork sausage roll, clementine chutney

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## CANAPÉ LIST

### COLD

Smoked aubergine, red onion palmier, pine nut dressing

Juniper cured beef, horseradish cream & duck fat toast

Black pepper lamb loin, cauliflower, toasted brioche

Smoked mackerel pâté, beetroot & horseradish, rye

### HOT

Manouri & courgette fritter, date yoghurt

Tomato, black olive, caper, basil & mozzarella tart

Chickpea & vegetable fritter, spiced tomato

Mini beef burger, baby gem & green peppercorn mayonnaise, tomato relish

Scotch Olive

Pulled pork croquette, romesco sauce

Smoked salmon croque monsieur

Salt cod croquette, smoked aioli

Crispy spiced prawn, pancetta, citrus & tomato jam

Mini turkey burger, mulled shallot & fig pickle, smoked almond mayonnaise

Middle White pork sausage roll, clementine chutney

Wild mushroom & chestnut croquette, cranberry relish