



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

Juniper cured beef, horseradish cream & duck fat toast

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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