Christmas package includes four bowls per person or six canapés (one dessert option)

Canapés
- Curried potato and onion pasty, spiced cauliflower dip (vg)
- ‘Vegan garden’ crispy artichoke skin, caramelised shallot hummus, mini veg crudities (vg)
- Arancini with wild mushrooms, tarragon truffle cream (v)
- Quail eggs soft boiled, celery salt (v)
- Smoked haddock bubble and squeak, curry mayo
- Prawn cocktail cones, spicy tomato mayo
- London smoked salmon blini, lemon crème fraîche
- Pressed ham hock, piccalilli, sourdough
- Shepherd’s pie croquettes, red onion dip
- ‘Yuletide sausage roll’ Cumberland pork, sage, apple
- Turkey and cranberry toasties

Desserts
- Rich dark chocolate orange pots (vg)
- Festive meringue shells, cherries, clementine’s, vanilla cream
- Mini mince pies & whipped brandy butter
Christmas menu

**Bowls**
Beets two ways, beetroot hummus, pickled beets, baby endive, orange dressing (vg)
Oxford blue, poached apple salad, watercress, beetroot dressing (v)
Butternut squash and goats’ cheese, barley risotto, lemon thyme dressing (v)
Wild mushroom vol-au-vent, poached quail egg, tarragon hollandaise (v)
Classic prawn cocktail, crisp lettuce, cherry tomatoes, marie rose sauce
Fish and chips cones, beer battered cod, chips, mushy peas
Red wine braised beef, parmesan mash, ceps, baby leeks
Turkey casserole, pulled turkey, chestnut mushrooms, tarragon, creamy mash, jus
Cumberland sausages, smokey bacon mash, sage gravy, crispy shallot rings

**Desserts**
Mulled wine poached fruits, soya milk and vanilla puree, vegan merinque kisses (vg)
Christmas pudding cheesecake, gingerbread base, spiced orange compote
Salted caramel profiteroles, vanilla cream, hot chocolate sauce
Festive mess, vanilla meringues, clementine’s, pomegranate, flaked almonds

**Why not enhance your reception??**
– Additional bowls from £6.50pp +VAT
– Additional canapés from £3.25pp +VAT
– Additional glass of sparkling on arrival £6.00 +VAT per glass

All prices are exclusive of VAT and subject to change.
Hospitality with heritage