Christmas
Private Party Menu 2024

**Starter**
Zeastar sushi, marinated with smoked carrot, a petit ratatouille tartlet, green mojo sauce and rye bread (VG)

or

Trio of seafood, hot smoked salmon, salmon gravlax, prawn and crayfish tartlet, rye bread with green mojo sauce

**Main**
Gently spiced carrot and lentil terrine flavoured with cinnamon, served with cranberry gravy (VG)

or

Turkey parcel filled with cranberry stuffing, wrapped in smoked bacon, served with pigs in blankets, duck fat roasted potatoes and gravy

*Served with*
Roasted root vegetable, Brussels sprouts glazed with Marmite, and cauliflower polonaise

**Dessert**
Rhubarb and ginger torte (VG, GF)

or

Pannettone flavoured cheesecake with shortbread biscuits

Coffee and mince pies

Please note some of our dishes contain traces of allergens, if you have any specific dietary requirements, please speak with a member of the catering team.