



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

Pannetone 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.

