

**Starter**

(Please choose one starter & one vegetarian option)

Almond Rolled Goats Cheese on Roquette, Roasted Cherry Tomatoes **V**

Stilton Stuffed Mushrooms with Cranberry Relish **V**

Poached Salmon Rillettes with Keta Caviar

Smoked Salmon & Spinach Roulade with Cucumber Relish

Rustic Chicken Liver & Morel Pate, Cumberland Dip

Spiced Figs with Mozzarella **V**

**Main**

(Please choose one main course & one vegetarian option)

Roast Norfolk Turkey with Traditional Trimmings, Cranberry Gravy

Pancetta Wrapped Turkey Breast with Lemon & Pine Nut Stuffing

Grilled Corn Fed Chicken Breast with Gorgonzola and Walnuts

Salmon en Croute with Watercress Sauce

Wild Mushroom Strudel with Oregano & Applewood Sauce **V**

Caramelized Red Onions Stuffed with Spiced Couscous **V**

**Dessert**

(Please choose one)

Christmas Pudding with Brandy Sauce

Eggnog Trifle with Mixed Berry Compote **V**

Spiced Date Cake with Mascarpone **V**

Ginger & Cranberry Brulee **V**

Mulled Wine Jelly with Candied Clementines

Chocolate & Raspberry Mogador **V**

**Mince Pies****Cheese Course**

(Add £2.95 Per Guest)

A selection of British cheeses with celery, walnuts & red onion chutney

2 Courses | £25.99 (+VAT)

3 Courses | £29.99 (+VAT)

**V** = Vegetarian | **VE** = Vegan | **G** = Gluten Free | **D** = Dairy Free

Minimum of 40 guests. Prices shown exclude VAT.  
Due to space restrictions, we can only offer one menu per event.

**Staff Surcharges**

Surcharges are based on a 3-4 Hour Charter with 1-Hour Setup.

0-74 Guests: £144.00 (+VAT) with 1-H |

75-99 Guests: £216.00 (+VAT)

100+ Guests: £288.00 (+VAT)

An £18.00 (+VAT) Setup Charge Applies to Each Staff Member

Additional Hours are charged at £18.00 (+VAT) Per Staff Member Per Hour