

Christmas Bowl Food Menu

MEAT

Turkey Sliders with Avocado, Cranberry Relish, Brioche Bun - N

Turkey, ham and leek pie, crisp puff pastry lid

Sausage & mash – cocktail Cumberlands with colcannon mash, caramelised onion gravy

Smoked Duck, cranberry & pistachio jewelled cous-cous with 5 spice dressing - DF

HMS Belfast Irish stew – slow braised lamb, pearl barley, root vegetables, crisp potato
galette top - GF

FISH

Luxury Fish Pie – Salmon, Smoked haddock and crayfish, caper and lemon sauce, dill
duchess potato

Smoked haddock, kedgeree, coriander cress

Confit salmon, horseradish mousse, pickled cucumber, dark rye croutons

Smoked Mackerel, Apple, Celeriac & Potato Salad

Chalk Stream Trout, heritage beetroots and orange salad

VEGETARIAN

Truffled mac 'n' cheese with herb crumb

Roasted pumpkin risotto with parmesan crisp and micro rocket salad

Grilled Goats Cheese, Warm Lentil & Bean Salad

Quinoa Falafel, Butterbean hummus, Winter vegetable Slaw - VE, GF

Red Lentil Dhal, Charred Leeks & Roasted Cauliflower - VE, GF

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SWEET BOWLS

Dark Chocolate Cherry Mousse with Griottine - GF
Clementine and Cranberry Eton mess - GF
Warm mincemeat baklava, orange blossom cream
Rhubarb Crème Brulee
Mulled fruit Compote, Honeycomb – VE, GF

Please check your package to see how many items you are required to choose.

Our Chef recommends you choose a selection from across the different categories to cover dietary requirements and offer the best selection for your group.

Please advise us of any dietary requirements you may have in the group and we will advise which items cover this or suitable alternatives.