

christmas canapé menu

5 canapés 21 pp | 8 canapés 35 pp

Individual canapés 4.5 each

cold canapés

meat

Chicken liver parfait, blood orange, brioche
Smoked beef tartare, confit egg yolk, pickled girolles, crostini
Duck prosciutto, fregola grapes, bitter orange

fish

Smoked salmon, Jerusalem artichokes, capers
Razor clams, bergamot, amaranth
Scallop ceviche, sage, mojo verde

vegetarian/vegan

Mushroom pate, crispy shallots, pickled girolles, crostini (vg)
Grilled stuffed olives, olive soil, kumquat (vg)
Compressed pear, blue cheese, candied walnuts (v)

hot canapés

meat

Pigs in blankets, honey mustard
Fennel sausage roll, spiced plum ketchup
Grilled beef, béarnaise

fish

Salt cod fritter, smoked mayo
Scallops, capers, lemon & parsley butter
Crab tart, brown crab emulsion, fennel and caviar

vegetarian/vegan

Berkswell cheese tartlet, pickled girolles, piccalilli (v)
Wild mushroom croquettes, truffled mayo (v)
Curried roasted pumpkin, sage, plum chutney (vg)

sweet

Mulled wine chocolate truffles (vg)
Espresso brownie bites (v)
Mince pies (vg)



(v) vegetarian (vg) vegan

A full list of allergens contained in each dish is available upon request

christmas menu

75 pp

please select one option per course for your whole group

starters

Citrus cured sea trout, sourdough, house pickles, cranberry jam

Beetroot terrine, pistachio brittle, rye bread (vg)

Spiced carrot soup, vegan crème fraiche, Berkswell & chive scone (vg)

Rillettes, truffle, pickled mushrooms, brioche

Whipped cod roe, winter tomatoes, sourdough

mains

Norfolk bronze turkey, all the trimmings

Wild mushroom risotto, truffles, Berkswell, hazelnuts (vg)

Gurnard, salsify, Jerusalem artichoke, prawn bisque

Roasted duck, kumquat & orange, bitter leaves, pickled carrot, Madeira jus

Venison Wellington, smoked mash, seasonal greens, red wine jus

(supplement £10)

desserts

Prune & armagnac parfait, flambe cherries, chocolate soil (v)

Chocolate mousse, crisp, yuzu sorbet (vg)

Apple & cranberry crumble tart, miso caramel ice cream (vg)

Cheeseboard, spiced plum chutney, rye bread



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