



Cheeky Chilli Christmas Menu

£45.00 per head + VAT*

Starters

Carrot, Parsnip & Apple Velouté with Honey & Thyme Crème Fraiche (VG)

Smoked Inhouse Salmon with Pickled Apple, Beetroot & Fennel Jam

Confit Duck Rillettes with Orange & Cranberry Marmalade & Toasted
Bruschetta

Hot Honey Baked Camembert with Sage & Onion Crumb & Cranberry
Rosemary Focaccia

Main Course

Butter Roast Turkey Ballotine, Sage & Sausage Meat Stuffing,
Traditional Trimmings

Braised Short Rib with Sticky Red Cabbage, Parsnip Puree,
Stockpot Carrot & Beef Jus

Confit Duck Leg with Apple & Celeriac Puree, Bacon Fat Sprouts,
Fondant Potato & Sweet Date Jus

Wild Mushroom & Chestnut Wellington with Watercress Puree,
Stockpot Carrot & Veggie Jus (VG)

Desserts

Sweet Honey Poached Clementine, Clementine Jelly, Clementine Puree,
Honey & Clementine Sponge & Orange Meringue (VG)

Kirsch Cherry Mousse, Dark Cherry Compote, Chocolate Sponge, Dark
Chocolate Crisp & Cherry Crumble Ice Cream (VG)

Cranberry & White Chocolate Panettone Bread & Butter Pudding, White
Chocolate Custard, Stem Ginger Ice Cream

*If you wish for the full menu – pre order is needed
this will be £55.00 + VAT



Canape Selection

5 options free flowing for an hour £14.50 per person + VAT

Honey Whipped Stilton, Port Poached Pear & Candied Walnut Crostini
Hot Smoked Trout Gougères with Horseradish & Dill Crème Fraiche
Sage Roasted Hasselback Potatoes with Sticky Fig Jam
Wild Mushroom & Chestnut Tart with Mushroom Ketchup
Roast Pumpkin & Stilton Croquettes with Candied Pecans
& Cranberry Relish
Halloumi Fries with Redcurrant Sriracha Glaze
Citrus Tempura King Tiger Prawns with Chilli Jam & Lime Sea Salt

Bowl Food Selection

Free flowing for 1 hour 4 options £34.00 per person + VAT

Free flowing for 1 hour 6 options £40.00 per person + VAT

Meat

Turkey, Smoked Bacon & Chestnut Slider Burger with Cranberry Relish
Redcurrant & Sriracha Glazed Pigs in Blankets
Turkey Meatballs with Creamy Sausage Meat Gravy & Cranberry Compote
Maple Glazed Sticky Belly Pork with Baby Confit Garlic Roasties, Apple
Puree, Spiced Crackling & Pork Jus
Southern Fried Turkey with Apple & Sprout Slaw

Fish

Smoked Fish Bon Bons with Citrus Hollandaise & Crispy Seaweed
Earl Grey Hot Smoked Salmon with Horseradish Apple Remoulade &
Tomato Tarragon Dressing
Crispy Thyme Cod Cheek with Chorizo Braised Peas & Lemon Oil

Vegetables

Roast Brussel Sprouts with Parmesan Custard, Shallot
& Chestnut Crumble
Tomato, Roast Garlic & Sage Bravas Potatoes with Chestnut
& Tarragon Aioli



Christmas Street Food

4 options for £35.00 per person + VAT

Yorkshire Pudding Wrap - a Yorkshire Pudding with a Full Roast Dinner
Turkey, Cranberry & Apple Stuffing, Roast Potatoes, Glazed Carrots & Gravy

Festive Currywurst Hot Dogs - with Mustard, Chestnut Aioli Crispy Shallots and Curry Ketchup

Festive Grilled Toastie - with Smoked Cheddar, Camembert, Streaky Bacon
and Sticky Fig Jam

Chicken Tenders with Hot Honey Glaze

Southern Fried Turkey Goujons - with Apple and Sprout Slaw and Turkey Dipping Gravy

Fried Camembert Bites with a Chilli Jam and Fresh Chillies

Turkey and Stuffing Slider Burger - Smoked Streaky Bacon, Chestnut Aioli and Cranberry Relish

Loaded Festive Fries - Pulled Turkey, Wensleydale, Honey Roast Parsnip Bites
and Orange Stuffing Crumb with Gravy

Loaded Festive Fries - Pulled Turkey, Stuffing Crumb, Creamy Sausage Gravy and
Redcurrant Sriracha Glaze

Halloumi Fries with Honey and Sesame

Cheese, Pear and Candied Walnut Lollipops

Sage Turkey Meatballs with Cranberry Thyme Glaze & Crispy Shallots

Honey Whipped Stilton, Port Poached Pear & Candied Walnut Crostini's

Sage Roasted Hasselback Potatoes with Sticky Fig & Date Jam

Wild Mushroom & Chestnut Tart with Spiced Mushroom Ketchup

Turkey and Stuffing and Sausage Roll Cranberry Relish



Christmas Buffet Menu

3 mains and 4 sides for £45.00 per person + VAT

Mains

Red Wine Slow Cooked Beef Feather Blade
Butter Roast Turkey with Herb Sausage Meat Stuffing
with Cranberry Sauce
Roast Belly Pork with Bramley Apple Sauce
Honey Mustard Glazed Gammon
Vegan Nut Roast with a Vegetable Jus

Sides

Thyme Roasted Potatoes
Butter Mash Potato
Sticky Braised Red Cabbage
Creamed Cabbage and Leeks
Honey Roasted Carrots and Parsnips
Cauliflower and Broccoli Gratin
Redcurrant Glazed Pigs in Blankets