



CHRISTMAS SET MENU 2021

Parties of 6 – 60 people

Two courses - £26.00 per head
Three courses - £32.00 per head

STARTERS

- + Harissa Spiced Lentil Soup, Crispy Shallots, Aleppo, Moroccan Country Bread (Vg) +
- + Beetroot Cured Salmon, Dill Creme Fraiche, Blini +
- + Berber Spiced Skewered Quail, Imam Biyaldi, Garlic Flat Bread +

MAINS

- + Chestnut Mushroom, Onion Squash, Spinach Bake, Roast Trimmings (Vg) +
- + Chermoula Spiced, Charred Whole Sea Bream, Smoked Clams, Dill Potatoes, Taramasalata +
- + Roast Norfolk Bronze Turkey, Sage & Onion Stuffing, Pigs In Blanket +
- + Braised Short Rib, Celeriac Mash, Crispy Pancetta +

PUDDING

- + Pistachio Parfait, Chocolate Glaze, Raspberry Compote, Sumac Tuile +
- + Christmas Pudding, Brandy Butter, Cream +

Add Organic Prosecco On Arrival £5.00 per person

**Booking and
pre-order
essential
50% deposit at
time of booking**

All of the food on our
Christmas Menus is made
from scratch in our
kitchen using seasonal
ingredients from local and
independent suppliers.



CHRISTMAS BUFFET MENU 2021

All large servings

- + Olives (Vg) £5.00 +
- + Pigs In Blankets - 18/20 £10.00 +
- + Hummus, Chilli Oil, Flatbread (Vg) £10.00 +
- + Fish Goujons, Aioli - 18/20 £18.00 +
- + Vegetable Quiche - 24 Slices (V) £24.00 +
- + Baba Chanoush, Feta, Flatbread (V) £10.00 +
- + XL Sausage Roll Cut Into 10 £12.50 +
- + Grilled Berber Spiced Chicken Wings - 12/14 £10.00 +
- + Fries (Vg) £7.50 +
- + Small Roast Potatoes with Rosemary (Vg) £7.50 +

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