



CHRISTMAS FUNCTION SET MENU 2017 £46

STARTERS

Roasted butternut & sage soup, spiced crème fraîche

Goat's cheese mousse, pickled salsify, poached cranberries, gingerbread

Smoked goose croquettes, watercress mayonnaise, pistachios

Juniper cured Chalk stream trout, horseradish, pomegranate & dill

MAINS

Castlemead turkey, bacon & thyme stuffing, parsnip puree, sautéed spinach, Madeira jus

Pan-fried cod, crushed sweet potato, chestnuts, tenderstem broccoli

Miller of Speyside beef sirloin, bone marrow mash, Jerusalem artichokes, kale

Smoked cauliflower, truffle potatoes, black cabbage & glazed shallots

SIDES

Roast potatoes

Brussels sprouts, bacon & chestnuts

Mulled wine braised cabbage, almonds

PUDDINGS

Spiced Valrhona chocolate mousse, blackberries, sour cream

Meringue roulade, chestnuts, hazelnut ice cream

Christmas pudding, custard, whiskey ice cream

Selection of British cheese, fruits & biscuits (£4 Supplement)

Please inform a staff member if you have any dietary requirements



CHRISTMAS FUNCTION SUNDAY SET MENU 2017 £39

STARTERS

Roasted butternut & sage soup, spiced crème fraîche

Goat's cheese mousse, pickled salsify, poached cranberries, gingerbread

Smoked goose croquettes, watercress mayonnaise, pistachios

Juniper cured Chalk stream trout, horseradish, pomegranate & dill

MAINS

Castlemead turkey

Millers of Speyside dry-aged beef sirloin

Norfolk Horn lamb

Served with traditional trimmings & seasonal vegetables

PUDDINGS

Spiced Valrhona chocolate mousse, blackberries, sour cream

Meringue roulade, chestnuts, hazelnut ice cream

Christmas pudding, custard, whiskey ice cream

Selection of British cheese, fruits & biscuits (£4 Supplement)

CANAPÉ LIST

priced at £1.75 per piece, a minimum order of 20 per variety is required

Savoury

Smoked aubergine, red onion palmier, pine nut dressing

Manouri & courgette fritter, date yoghurt

Chickpea & vegetable fritter, spiced tomato

Tomato, black olive, caper, basil & mozzarella tart

Pulled pork croquette, romesco sauce

Scotch Olive

Salt cod croquette, smoked aioli

Smoked mackerel pâté, beetroot & horseradish, rye

Smoked salmon croque monsieur

Wild mushroom & chestnut croquette, cranberry relish

Sweet

Sour cherry & pistachio fudge

Caramel chocolate shortbread

Meringue, passion fruit curd, cream

Salted chocolate brownie

Raspberry Swiss roll, lemon curd Chantilly

Mascarpone & passion fruit cheesecake

Cinnamon palmier, coffee cream

Apple & frangipane tart

Priced at £2.25 per piece, a minimum order of 20 per variety is required

Savoury

Black pepper lamb loin, cauliflower, toasted brioche

Mini beef burger, baby gem & green peppercorn mayonnaise, tomato relish

Crispy spiced prawn, pancetta, citrus & tomato jam

Mini turkey burger, mulled shallot & fig pickle, smoked almond mayonnaise

Middle White pork sausage roll, clementine chutney

CANAPÉ LIST

Cold

Smoked aubergine, red onion palmier, pine nut dressing

Juniper cured beef, horseradish cream & duck fat toast

Black pepper lamb loin, cauliflower, toasted brioche

Smoked mackerel pâté, beetroot & horseradish, rye

Hot

Manouri & courgette fritter, date yoghurt

Tomato, black olive, caper, basil & mozzarella tart

Chickpea & vegetable fritter, spiced tomato

Mini beef burger, baby gem & green peppercorn mayonnaise, tomato relish

Scotch Olive

Pulled pork croquette, romesco sauce

Smoked salmon croque monsieur

Salt cod croquette, smoked aioli

Crispy spiced prawn, pancetta, citrus & tomato jam

Mini turkey burger, mulled shallot & fig pickle, smoked almond mayonnaise

Middle White pork sausage roll, clementine chutney

Wild mushroom & chestnut croquette, cranberry relish