

CHRISTMAS LUNCH (with service)

CANAPES TO START WITH AS GUESTS ARRIVE (Choose 3)

- Little pigs in blankets
- Somerset Brie and Cranberry in Filo Pastry tartlet
- Triple Cheese scone with herb cream
- Smoked salmon Blini

STARTER

- Brandy infused duck pate or Mushroom with toasts and chutneys
- Smoked Salmon with dill cream cheese
- Beetroot carpaccio with goats cheese and walnuts
- Prawn Cocktail

MAIN (SEATED) (choose 1 meat and 1 vegetarian)

- Surrey Hills Grass Fed Turkey
- Salmon Fillet tenderly cooked in lemon
- Beetroot and Goats Cheese Tartlet
- Vegetarian Nut Roast

All served with traditional Crispy Roast Potatoes, Parsnips, Brussel Sprouts, Honeyed Carrots, stuffing and delicious rich turkey gravy.

DESSERTS (Choose 1)

- Warmed alcoholic mince pies with a blob of brandy cream
- Boozy Trifle
- · Christmas pudding kebab with a blob of brandy cream
- Luxury Fruit salad





CHRISTMAS BOWL FOOD

CHICKEN

- Very slow Chicken Tagine with artisan Couscous and pomegranate Jewels, toasted Coconut and Onion
- Tender Chicken with Mediterranean roasted Root Vegetables, olives, red pepper in a rich basil, garlic tomato sauce
- Sticky Sesame Teriyaki Chicken, Spring Onion, Jasmine Rice
- Thai Chicken Curry with water chestnut, Sticky rice, Green beans & fresh coriander

PORK

 Delicious 100% surrey hills pork sausages, creamy rustic mash, onion gravy and seasonal green vegetables

BEEF

- Luxury Shepherds Pie with Baby carrot and Bean
- Beouf Bourguignon with Mustard Mash **

FISH

Prawn Coconut Curry with Thai rice and fresh coriander **

LAMB

Lamb Tagine as above **

VEGETARIAN / VEGAN

- Roasted root vegetables, black olive, fresh basil, mozzarella, Gnocchi, parmesan shavings
- Gnocchi, artichoke, roasted vine tomato, truffle drizzle
- Luxury Vine tomato, truffle Macaroni Cheese
- Vegetarian options are available for the chicken and Beef menus

Served with a starch, salad or seasonal vegetables





CHRISTMAS CANAPES FOR A PARTY OR GATHERING

We always allow for a minimum of 2 helpings per item.

CHILLED MEAT / FISH

- Parma Ham, Watermelon and Balsamic reduction
- Asian Chicken, Coriander, Mango Chutney on Parmesan Shortbread
- Baby Yorkshire Pudding, Rare Roast Beef, Watercress, Horseradish Crème
- Duck Liver Parfait, Plum reserve, Red Onion Marmalade, soda bread Crouton
- Aged Palma Ham, honeydew melon, Rocket and Sticky aged balsamic drizzle
- Smoked Salmon, Roe Caviar, Dill, Lemon Crème fraiche

VEGETARIAN

- Mozzarella, Fresh Basil, Sundried Tomatoes, Sticky aged balsamic drizzle (V)
- Beetroot Hummus, Cucumber Whirl, Goats Cheese Crumb, Micro Herb (V)
- Beetroot Hummus, Cucumber wheel, Black Sesame seed
- Cucumber Cup filled with a Tuna and Red Pepper Mouse, Black sesame seed
- Whipped Beetroot Hummus, feta crumb, crouton
- Goats Cheese, Red Onion Chili Marmalade and Toasted Pine Nuts
- Pesto and Parmesan Mini Tartlets with a toasted pine nut
- Cheese Scone with whipped Chive Cream Cheese

WARMED

- Griddled Chorizo on Halloumi, Basil and Fig Drizzle
- Maple syrup, Honey and Rosemary Infused Cumberland Sausages
- Tempura Prawn, Chilli Dipping Sauce
- Chicken peanut Satay Kebabs with fresh coriander
- Griddled Halloumi and Chargrilled Red Pepper (V)
- Mix of Indian platter (Onion Barjee, Vegetable Pakora, Samosa)
- Somerset Ripened Brie and Cranberry filo tartlets

CANAPE DESSERTS

- Warmed Mini alcoholic mince pies with a blob of brandy cream
- Boozy Trifle shots
- Christmas Berry tartlets with Chantilly cream
- Christmas pudding kebab with a blob of brandy cream





CHRISTMAS SANDWICH BUFFET (Drop off)

SANDWICHES AND WRAPS

- Roast Turkey, Cranberry
- British Ham, Mayo and leaf
- Ripened Brie, British Ham and Fig Jam
- Smoked Salmon, Lemon and Dill cream cheese *
- Beetroot and Goats Cheese
- Mixed Seafood
- Ripened Brie and Maple Syrup Bacon
- Felafel and Beetroot Hummus

SAVOURY TREATS

- Surrey Hills Pork Sausages marinated in Honey & Rosemary
- Seeded Sausage Rolls with Christmas Chutney
- Indian Platter with Raita

SWEET TREATS

- Our famous Mini alcoholic mince pies with a dipping brandy cream sauce
- Christmas Cake kebabs
- Triple Chocolate Brownies
- * Supplement of 75p pp for Salmon



CHRISTMAS FORK BUFFET (drop off)

MEATS

- Roast Turkey, Cranberry
- British Ham carved
- Chilled Fillet of Salmon with watercress and Lemon Mayonnaise

SALADS

- Wild Rice, cranberries and Goats cheese
- Baby new Potato jeweled salad
- Three bean with orange and garlic dressing
- Winter rainbow slaw
- Mixed leaf with croutons

SWEET TREATS

- Our famous warmed alcoholic mince pies with a brandy cream sauce
- Triple Chocolate Brownies with warm chocolate ganache
- Luxury profiteroles
- Lemon Posit, seasonal berries
- Christmas Luxury Trifle
- 'Christmas Mess' Meringue, berries and coulis
- Tea, coffee and Mini mince pies (only applicable if having waiting service)

