



## FESTIVE MENU

### CANAPÉS

£4.00 PER CANAPÉ  
(minimum order of 10 per option)

#### MEAT

Pork & fennel sausage roll, homemade brown sauce (G, E, M, Sd)

Grilled harissa chicken, lemon mayonnaise (E, Mu, Sd)

toasted ham & cheese sandwich, mustard mayo (G, M, E, Mu, Sd)

#### FISH

Prawn cocktail, baby gem (E, Mu, Sd, C)

Smoked salmon blinis, crème fraiche, caviar (F, G, E, M)

Cornish crab & lemon vol-au-vent (E, C, G, M, Mu)

#### VEGETARIAN & VEGAN

Cherry tomato & black olive bruschetta (Vegan, G, Sd)

Stilton & broccoli quiche (M, G, E)

Truffle & mozzarella arancini, pesto mayonnaise (G, E, M)

#### SWEET

Seasonal macaron (N, E, M)

Coconut & mango panna cotta (E)

Cherry frangipane tart (E, M, N, E)

Carrot cake (G, M, N, E)

Crustaceans (C), Celery (Ce), Milk (M), Eggs (E), Fish (F), Peanuts (P), Gluten (G), Lupin (L),  
Nuts (N), Molluscs (Mo), Mustard (Mu), Soya (S), Sulphur dioxide (Sd), Sesame seeds (Se)

If you have any specific dietary requirements or allergy, please let your server know.

While we will do our very best to accommodate you, unfortunately we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.



## FESTIVE MENU

### BOARDS

(3-4 PEOPLE SHARING)

#### CHARCUTERIE - £26.00

Coppa ham, salami, chorizo, bresaola, pickles, chutney, crackers (G, M, Se, Sd)

#### CHEESE BOARD - £26.00

Keen's cheddar, Cornish blue, somerset brie, chutney, crackers (M, G, Se, Sd)

#### MEZZE BOARD - £22.00

Baba ghanoush, hummus, whipped feta, crudites & crackers (M, Se, G)

### BOWLS FOOD

£6.50 PER BOWL

(minimum order of 10 per option)

#### MEAT

Sausage, mash, onion gravy (M, Sd, Ce, G)

Chicken Kiev, mash, garlic parsley butter (M, Sd, Ce, G)

#### FISH

Fish & chips, tartar sauce (G, D, F, Mu, E, Sd)

Salmon & cod fishcake, crushed peas, caper mayo (F, M, E, G, Sd, Mu)

#### VEGETARIAN & VEGAN

Truffle macaroni & cheese, rosemary panko crumb (G, M, E)

Spiced spinach and lentil dahl (Vegan)

#### SWEET

Coconut & mango panna cotta, pineapple, meringue (E)

Honey & chocolate mousse cake, honeycomb, chocolate sablé (M, E, G, S)

Crustaceans (C), Celery (Ce), Milk (M), Eggs (E), Fish (F), Peanuts (P), Gluten (G), Lupin (L),  
Nuts (N), Molluscs (Mo), Mustard (Mu), Soya (S), Sulphur dioxide (Sd), Sesame seeds (Se)

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