



FESTIVE STANDING RECEPTION

1 NOVEMBER - 24 DECEMBER

Canapé 5 each

Duck liver mousse & redcurrants on toasted brioche

Pork & apricot sausage rolls

Beetroot tartare, horseradish, seeded cracker (vg)

Pigs in blankets, mustard sauce

Popcorn chicken, spiced mayonnaise

Wild mushroom arancini, aioli (v)

Smoked salmon blinis, dill crème fraîche

Devilled eggs, caviar (v)

Small Bowls (Warm) 7.5 each

Roast turkey, rösti & redcurrants

Roast butternut squash, sprout tops, chestnut velouté (v)

Haddock goujons, house slaw

Crispy layered aubergine, green romesco sauce (vg)

Warm spiced ginger pudding, brandy custard

Caramel cheesecake, spiced pears

Chocolate fudge cake with coffee cream (gf, vg)

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