



festive menu

2 course £35 / 3 course £45

starters

fennel pollen scottish smoked salmon gf*

dill crème fraîche, caper berries, lemon oil, pickled fennel & toasted rye bread

duck rilette

toasted brioche, cornichons & fig chutney

winter spiced parsnip soup ve/gf*

roasted seeds, carrot & parsnip crisps, sourdough

baked goats cheese, clementine, walnut & cranberry salad v/gf

mixed green leaves, cherry tomatoes, honey & mustard dressing

mains

roasted norfolk turkey crown & all the trimmings gf

rosemary roast potatoes, pigs in blankets, braised red cabbage, glazed root vegetables, red wine gravy, cranberry & mulled spice sauce

salmon "saltimbocca"

salmon fillet wrapped in smoked salmon with sage, courgettes crisps & lemon butter sauce

heritage beetroot wellington ve

golden & red beetroot, spinach, wild mushroom duxelle wrapped in puff pastry, rosemary roast potatoes, braised red cabbage, glazed root vegetables & red wine gravy

feather blade of beef gf

wholegrain mustard mash, buttered greens & red wine gravy

desserts

christmas pudding ve/gf

brandy oat cream & cranberry compote

chocolate hazelnut torte v

sour cherry compote, vanilla ice-cream & sesame tuile

baked basque cheesecake v/gf

mulled winter berry compote

sticky toffee pudding v/gf

toffee sauce & vanilla bean ice cream

artisan cheese board

mature cheddar, stratford blue, farmhouse red leicester, sticky fig chutney, artisan crackers

drinks

Glass of prosecco per person	_____	5
Half a bottle of wine per person	_____	12.5

v vegetarian v* vegetarian option available ve vegan ve* vegan option available gf
gluten free gf* gluten free option available

dear
grace



winter canapés

£4 per canapé | 4-6 canapés per person
min order 50 per item

plant & vegetarian

chickpea & cauliflower bhaji with mango chutney **ve**
beetroot & goats cheese croustade **v**
caramelised fig, thyme & chestnut tart **ve**
sundried tomato & black olive tapenade on crostini **ve**
camembert croquette & mulled cranberry sauce **v**

meat

prosciutto & asparagus cigar **gf**
sage butter glazed chicken skewer **gf**
cheeseburger slider
roast beef & horseradish mini-yorkshire pudding
duck rilette on brioche croute **gf**

fish

smoked scottish salmon blini
prawn skewer, sweet chilli & lime
chip shop cod & tartare sauce
smoked haddock fishcake, lemon mayo
prawn cocktail cup **gf**

sweet

chocolate & orange brownie bites **ve / gf**
seasonal fruit skewer **ve / gf**
vanilla cheesecake **v / gf**
raspberry pavlova **v / gf**
strawberry & chantilly cream tart **v**

v vegetarian **v*** vegetarian option available **ve** vegan **ve*** vegan option available **gf**
gluten free **gf*** gluten free option available



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winter bowls

£8 per bowl | 3-4 bowls per person
min order 50 per bowl

plant & vegetarian

pumpkin tortellini, saffron cream, roasted
butternut, pesto oil *ve*

wild mushroom, tarragon & black truffle risotto *ve / gf*

root vegetable & puy lentil cottage pie,
sweet potato mash *ve / gf*

winter heirloom tomato & bocconcini mozzarella salad *v / gf*

meat

lincolnshire sausage, buttery mash &
caramelised red onion gravy

grilled peppered beef steak, thick cut chips
& bearnaise sauce *gf*

roasted sage butter basted chicken
breast, parsnip puree & crispy pancetta *gf*

cornish lamb rump, braised red
cabbage & rosemary jus *gf*

fish

salmon "saltimbocca" courgette crisps,
lemon butter sauce *gf*

chip shop haddock, crushed minted peas & tartare sauce

salmon & cod fish pie, topped
with vintage cheddar mash *gf*

crayfish & prawn cocktail, gem
lettuce & bloody mary sauce *gf*

sweet

chocolate & orange brownie *v / gf*

baked vanilla cheesecake & winter berry compote *v / gf*

fresh fruit salad, coconut cream, toasted seeds *ve / gf*

mango & passion fruit eton mess *v / gf*

v vegetarian *v** vegetarian option available *ve* vegan *ve** vegan option available *gf*
gluten free *gf** gluten free option available

dear
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christmas sharers

festive platter (serves 3-4 people) 37

cheeseburger sliders, sage butter glazed chicken skewers, panko crumbed prawn skewers, pigs in blankets. served with fries & dips

festive vegetarian platter (serves 3-4 people) v 34

breaded camembert wedges, chickpea & cauliflower bhajis, cherry tomatoes & bocconcini skewers, crispy pumpkin pasta fritters.
served with fries & dips

v vegetarian v* vegetarian option available ve vegan ve* vegan option available gf
gluten free gf* gluten free option available

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drinks parties

£8 per cocktail during reception

£11 per cocktail after reception

alcoholic

fig & orange highball

ron santiago de cuba anejo 8 years old, crème de mure, lemon & london essence aromatic orange & fig soda.

mulled negroni

beefeater london dry gin, antica formula, campari, spiced red berries

sloe gin spritz

warners sloe gin, lemon topped with prosecco

lillet spritz

france's take on the popular aperol spritz. lillet rose, grapefruit & london essence indian tonic

non-alcoholic

fig & orange highball

everleaf forrest, grenadine, lemon & london essence aromatic orange & fig soda.

mulled negroni

lyre's italian spritz, lyre's london dry, spiced red berries

crofino spritz

refreshing alcohol-free alternative to the popular aperol spritz

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