



CHRISTMAS COCKTAIL PARTY MENU

(Recommended 5–7 items per guest for full grazing experience, please choose 4 festive meat & fish dishes, 2 vegetarian, 2 side and 3 desserts)

SAVORY BITES & SMALL PLATES

- **FESTIVE MEAT & FISH**

- Mini Turkey Ballotine – cranberry gel, chestnut crumb, crisp sage
- Braised Beef Cheek Croquette – celeriac purée, red wine reduction
- Buttermilk Turkey Slider – brie, cranberry ketchup, mini brioche
- Pig in Blanket Skewer – mustard glaze, puffed crackling, chive
- Smoked Mackerel Tartlet – fermented gooseberry, crème fraîche, fennel
- Mini Roast Beef Yorkshire – horseradish cream, crispy shallot

- **VEGETARIAN ELEGANCE**

- Mushroom & Truffle Arancini (V) – pecorino snow
- Mini Pithivier (V) – broccoli purée, shallot jus
- Tempura Winter Vegetables (V) – saffron yogurt
- Loaded Crispy Cauliflower (VE) – soy-honey glaze, pistachio, spring onion
- Brussel Sprout Slaw Bao Bun (VE) – parmesan & apple slaw, sesame brioche bun

SIDES & GRAZING

- Mini Raclette Fries Cones – beef gravy, crispy bacon
- Christmas Slaw (V) – dressed with pickled walnut oil
- Maple Roasted Potatoes (VE) – rosemary salt

SWEET MINIATURES

- Dark Chocolate Delice Bites – peanut praline, lime zest
- Mini Buttermilk Panna Cotta – caramelised orange, pistachio crumb
- Belgian Waffle Cookies – salted caramel buttercream, chocolate shard
- Christmas Pudding Bonbon (V) – brandy cream center, gold dust

Full allergen information available on request, dietary requirements will be catered for wherever possible. Please notify a team member of any allergens you may have at the time of placing your order, even if you feel it may not be pertinent to your dish. As the kitchen is a single serve environment, it is not possible to guarantee no cross contamination.