

TRADITIONAL SIT-DOWN MENU

(starter and dessert to be chosen in advance)

Broccoli & Stilton Soup

**Homemade Liver Pate with
Apple Chutney**

both served with Granary Bread

**Roast Turkey
Sausage Meat, Lemon & Herb Stuffing
Spiced Cranberry Compote
Roast Potatoes
Seasonal Vegetables**

(v) Butternut Squash, stuffed with Leeks,
in a Cheese Sauce

Christmas Pudding with Brandy Sauce

**Lemon Crunch with
a Fruit Compote**

Coffee & Mints

20 – 35 Guests £33.50
36 – 42/48 Guests £31.50

FESTIVE SIT-DOWN MENU

(starter, main and dessert to be chosen in advance)

**Butternut Squash Soup with
Cheese & Garlic Croutons**

**Game Terrine with a Festive Chutney
Spinach Roulade with Fresh Salmon**

**Salmon Fillet
with Dill Sauce & a Puff Pastry Top**

**Chicken Breast with
Parma Ham, Button Mushrooms & Gruyere
Duck Breast with a Sticky Port & Plum Sauce**

Seasonal Vegetables

(v) Baked Mushroom with Brie &
Roasted Vegetables

**Dark Chocolate Torte with
Blackcurrant Jus**

**Nutty Meringue filled with a
Cranberry, Clementine & Apricot Compote
Apple, Cinnamon & Mincemeat Tart**

Coffee & Mints

20 – 35 Guests £41.00
36 – 42/48 Guests £39.00

HOT FORK BUFFET

**Beef in Red Wine with Orange,
Celery & Walnuts**

**Chicken with Bacon, Cider,
Celery & Cream**

(v) Aubergine, Tomato, Parmesan &
Mozzarella Bake

**Creamed Potato & Celeriac
Roasted Vegetables**

Mincemeat & Apple Tart

**Compote of Berries with
Ginger Syllabub**

Coffee & Cream

25 – 45 Guests £29.50
46 – 60/70 Guests £26.00

FINGER BUFFET

Luxury Sandwiches

Brie & Cranberry

Roast Turkey & Apple Chutney

Prawn & Marie Rose Sauce

Leek & Stilton Quiche

Mackerel Pate with Crudites

Buntings Sausages with Mustard Dips

Thai Spiced Chicken

**Cheese & Sun Blush Tomato Scone with
Pesto Cream Cheese**

Cheese & Exotic Fruit Board

Mince Pies

30 – 45 Guests £26.00
46 – 70/80 Guests £24.00