



CHRISTMAS BANQUETING MENU



STARTERS

Winter Mushroom & Hazelnut Soup (V)
Artichoke & Parsley Tortellini

Gin & Tonic Cured Scottish Salmon
Lemon Crunch Topping, Cucumber, Citrus Yoghurt

Beetroot Paté (DF, VG, N)
Beetroot, Walnut & Dill Paté, Sourdough Bread, Mustard & Sauerkraut

Coarse Game Farmhouse Paté
Date & Fig Compôte, Brioche Bread

MAIN COURSES

Roast Norfolk Turkey (DF)
Goose Fat Potatoes, Brussels Sprouts, Carrots, Sage & Onion Pork Stuffing,
Pigs in Blankets, Lemon Thyme Gravy

Cornish Cod (GF, DF)
Clam & Mussel Stew, Spinach, Potato

Roast Rump of Aged English Beef (GF)
Caramelised Mushroom Purée, Kale, Leeks, Confit Potato, Truffle Jus

Sweet Potato, Lentil & Squash Wellington (DF, VG)
Roasted Pomme Fondant, Brussels Sprouts, Carrots, Mushroom Bordelaise Sauce



PUDDINGS

Lansdowne Christmas Pudding (V, N)
Armagnac Butter, Cognac Sauce, Candied Citrus

Chocolate & Orange
Layered Chocolate & Orange Gâteaux, Mandarin

Selection of British Cheeses (V)
Quince Jelly, Fig Jam, Wafer Biscuits

Vegan Pumpkin Meringue Pie (VG)
Mulled Wine Sorbet



Filtered Coffee or Twinings Tea served with Mince Pies

(GF) GLUTEN-FREE || (DF) DAIRY-FREE || (V) VEGETARIAN || (VG) VEGAN || (N) CONTAINS NUTS

*Reservations must be booked and estimated numbers confirmed no later than two weeks prior to your event
Small changes (e.g. your final numbers & any special dietary requests) may be confirmed up to three working days before your event*