

Sample Festive Menu 2022

STARTER

Cauliflower and Smoked Tofu Tempura (ve)

Black Rice, Sweet Chili Sauce, Wasabi Avocado Purée and Micro Coriander

Inner Temple Treacle Cured Scottish Salmon

Compressed Cucumber, Soda Bread, Pickled Beetroot, Lemongrass and Ginger Purée

Shredded Confit Duck with Grand Mariner and Tarragon

Spiced Grape Chutney and Grilled Brioche

Angus Black Beef Carpaccio

Homemade Corned Beef, Pickled Cherry Gel, Smoked Tomato Salsa and Micro Rocket

MAIN COURSE

Spinach and Ricotta Gnocchi (v)

Gorgonzola Velouté, Spinach, Pickled Red Cabbage Gel and Smoked Hazelnuts

Hake Kiev with Lemon and Chervil

Prawn Bisque, Saffron Pressed Potato, Grilled Broccoli and Heritage Carrots

Suffolk Roast Turkey Medallion and Stuffed Thighs

Pigs in Blankets, Sautéed Sprouts, Goose Fat Potatoes with Side Vegetables and Cranberry & Balsamic Infused Gravy Served Family style

Auchentoshan Whisky and Juniper Marinated Venison Loin

Horseradish Rösti, Creamed Celeriac and Spinach, Tawny Port Blackberry Jus

DESSERT

Cinnamon and Orange Crème Brulée (v)

Gingerbread Croutons and St Clementine Compote

Port and Brandy Aged Christmas Pudding

Mincemeat Strudel and Hennessy XO Brandy Sauce

Rum Spiced Pineapple Carpaccio (v)

Lime Gel, Toasted Black Sesame, White Chocolate and Coconut Ganache

Chocolate and Griottines Cherry Roulade (v)

Whipped Spiced Mascarpone, Candied Kirsch Cherries and Hot Chocolate Sauce

Individual Cheese Plate (v)

Damson, Pear and Stem Ginger Chutney, Dried Figs and Sourdough Crackers

Coffee and Pegasus Chocolates

(v) denotes vegetarian dish, (ve) denotes vegan dish.

Menus are subject to change.

If you or your guests have a specific allergy or dietary requirement, please speak to your Event Manager.

Prices quoted for dinners of 100 guests or more; an additional surcharge may be levied for orders fewer than 100.

All prices quotes are exclusive of VAT and subject to change.

HOT BOWL FOOD

Prawnz with Pomme Pont Nerf (ve)

Pea Purée, Lemon and Rocket Mayonnaise

Creamy Gorgonzola Gnocchi (v)

Sweet Chili Walnuts

Loch Duart Salmon Wellington

Creamed Spinach, Grilled Broccoli and Caviar Cream Sauce

Smoked Haddock and King Prawn Fishcake

Tomato Fondue, Aioli, Caper and Wild Rocket

Lobster Mac 'n' Cheese

*Black Truffle, Montgomery Cheddar Brioche Crumbs and
Lobster Oil*

Mini Roast Norfolk Bronze Turkey Dinner

*Shredded Sprouts, Goose Fat Roast Potatoes and
Honey Glazed Piccolo Parsnips, with Cranberry and
Balsamic Gravy*

Tandoori Murgh Butter Chicken

*Saffron Pilau Rice, Onion Bhaji and Inner Temple Brinjal
Pickle*

Classic Telford Smoked Beef Fillet Stroganoff

*King Oyster Mushroom, Wild Pilau Rice and Dill
Pickle Fritter*

COLD BOWL FOOD

Cauliflower and Smoked Tofu Tempura (ve)

*Black Rice, Sweet Chili Sauce, Wasabi Avocado Purée and
Micro Coriander*

Inner Temple Treacle Cured Scottish Salmon

*Compressed Cucumber, Pickled Beetroot, Lemongrass
and Ginger Purée*

Confit Duck Ballotine

Puy Lentil Salad, Clementine Gel and Watercress

DESSERT BOWL FOOD

Nutella Gnocchi

Bitter Orange Infused Hot Chocolate Sauce

Port and Brandy Aged Christmas Pudding

Hennessy XO Brandy Sauce

Layered Stollen and Butter Pudding

Hennessy XO Brandy Cream

Cinnamon Infused Custard Tart

Topped with Mulled Wine Poached Pear

CANAPÉS

Cut Blue Stilton (v)

Fig Purée, Pecan and Port Mousse on Granary Toast

Gorgonzola Hazelnut & Arancini (v)

Cranberry and Port Gel

Smoked Salmon and Cream Cheese Roll

On Rye Bread

Cajun Spiced Tiger Prawn

Pineapple Gel

Yorkshire Pudding

Beef, Brussels Sprouts Mash and Sundried Tomato

Smoked Duck Roll

Chervil and Quince Jelly on Toast

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