



Grazing Platters (Served Cold)

Based on platters to serve 5 people (minimum of 3 platters) of either 'Mixed Savoury', 'Alpine Cheese' or 'Dessert'. A minimum of 24 hours notice is required to book this product.

The 'Grazing Platters' are priced at £10 per person (minimum of 15 people)

Mixed Savoury Platter

Winter Butternut Strudel
Home Cured Beetroot Gravlax on Blinis
Skewered Prawns marinated in Garlic, Lemon and Rosemary
Wild Boar Sausages with a Mustard Dip
Turkey Ballotine with Cranberry Relish
Assorted Crostini with Humus & a Hot Smoked Trout Pate
Mixed Olives

Alpine Cheese Platter

Selection of hard and soft Alpine Cheeses (Cambozola, Tete de Moine, Gruyere, Austrian Smoked Log, Tuma Dla Paja) garnished with Dates, Grapes, Semi-dried apple, Celery and Home-made Chutney served with Crostini and biscuits.

Dessert Platter

Biscotti with Chocolate Fondue Dip
Banana, Nutella & Whipped Cream filled Crepes
Stollen
White Chocolate Cheesecake with Cranberry Compote
Mince Pies
Winter Truffles



Canapés

Based on 6 canapés (cold). A minimum of 24 hours notice is required to book this product.

This set menu is priced @ £11.75 per person (minimum of 15 people)

Christmas Set Menu

Caramelised Sun-blushed Tomato, Pinenut & Parmesan Tarte Tatin
Stilton Quiche served with Blackberry & Pear Chutney

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*Tapenade Crusted Plaice with Sauce Vierge on a Saffron Croute*  
*Miso Black Sesame Salmon Brochette served with Honey & Miso Dip*

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Turkey & Brie en Croute with a Cranberry & Plum sauce
Beetroot cured Beef fillet on Potato Dauphinoise

Canapé Upgrade

An upgrade option is available where additional canapés (from the menu below) can be added to the set menu at £2.70 each. You must allow one of each additional variety selected per guest (i.e. for 20 guests would have to order 20 additional canapés (of the same variety) = £54.00.

Canapé Upgrade Menu Selection

Vegetarian

Courgette Frittata with Halloumi & Caper Salsa
Butternut & Feta Falafel with an Aubergine & Walnut salad
Tarragon Pancake stuffed with Wild Mushrooms

Fish

Potted Brown Shrimps with zesty Lemon Crème Fraiche on Sultana Bread
Salmon, Asparagus & Pancetta terrine with Olive Oil Hollandaise
Sushi Rice Cake Seared Tuna & Black Sesame Salad

Meat

Pork fillet wrapped in Pancetta with Granny Smith & White Balsamic Chutney
Lamb Fillet dusted with Dukkah on a Sweet Potato Rosti topped with Salsa Verde
Steak Tartar with Shallots, Capers & Dijon Mustard on a Chive infused Yorkshire pudding with crispy Horseradish

Dessert

Mini Mince Pie with Brandy Chantilly