



CHRISTMAS 2024 BOWL FOOD & CANAPES

CANAPES

Pigs in Blankets

Apple & Lemon Soubise (DF) (GF)

Tuscan Sausage Arancini

Pork Shoulder, San Marzano Tomatoes, Mozzarella, Carnaroli & Salted Lemon

Braised Beef Brisket

Pimento Spiced, Thyme & Black Pepper

Fish Bom Bom

Prawn, Cod, Salmon Spiced Bom Bom, Ground Mace & Pink Peppercorn (GF)

Christmas Spice Prawns

Clove, Nutmeg, Cinnamon, Smoked Chilli & Lemon (GF) (DF)

Cranberry & Brie Parcel

Winter Scented Hot Brie & Spiced Cranberry.

Winter Arancini

Cavolo Nero, Fennel Seed & Mozzarella. (V)

Plant Based Christmas Sausage Blankets

Apple & Lemon Soubise (DF) (GF) (DF) (VV)

Pea & Mint Falafel

Green Chilli & Coriander Chutney (DF) (VV)

BOWL FOOD

Beef Bourguignon, (GF)

Braised Dedham Vale Beef, Button Mushrooms, Carrots, Celery, Rosemary & Thyme.
Truffled Creamed Potato

Clementine Chicken (GF)

Chestnut Mushrooms, Artichokes, Caramelised Onions, Wholegrain Mustard, Rosemary & Clementine.

Open Venison Pie,

Lake District Venison Haunch, Winter roots, Juniper Berry & Puff Pastry.

Lamb Tagine,

Harissa Spiced Couscous, Apricots, Mint & Coriander (DF)

Olive Oil Poached Pollock

Wild Rice, Capers & Raisin Puree, Bronze Fennel Top, Orange Zest & Basil (GF) (DF)

Hot Smoked Salmon

Kalamata Black Olive, French Beans, Tomato Concasse & Crispy Artichokes (DF) (GF)

Winter Pearl Barley Risotto

New Forest Wild Mushrooms, Tarragon & Parsley (V)

Vegan "Bangers n Mash"

Sage & Onion Gravy, Burnt Onions & Lemon Thyme (DF) (GF) (VV)

Masala Chickpea & Aubergine Curry

Roasted Seeds, Coriander & Pickled Onion Salsa. (DF) (GF) (VV)

POTTED DESSERTS

Vegan & Gluten Free Raspberry And Dark Chocolate Mousse

Chocolate mousse and raspberry coulis (DF) (GF) (VV)

Mascarpone Coffee

Coffee cream, rich dark chocolate and coffee ganache (V)

Passion Fruit Meringue

Passion fruit mousse, mango and passion fruit coulis (V)