

 **Christmas Menu**

**Bites**

Please select 4 bites of your choice for £15 per head (any additional bites are £4.50 per head)

Meat Bites

- Steak patty with Monterey Jack, fire work relish and paprika mayo served in a brioche bun

- Mini Christmas dinner – Roast Turkey with pork and sage stuffing and smoked bacon with a rich white wine jus all served in a scooped out roasted Jersey Royal – fabulous!

- Seared sirloin thinly sliced in mini Yorkshire puddings with watercress pesto and horseradish cream

- The Dog - Cumberland sausages served in soft finger rolls with ketchup and American mustard

Fish Bites

-Margarita infused gravlax served on warm blinis with lime crème fraiche

-Absinth flambéed tiger prawns with a fennel seed and cream sauce for drizzling

-Surf and turf – crab salad with chili and lime served on our famous pork crackling!

Vegetarian Bites

-Deep fried Camembert with port and cranberry confit

-Spring onion and sweet potato bhaji with yoghurt and mint for dipping

-Caramelized figs served on crostini with goat's cheese and a sweet red onion jam

Dessert Bites

-Mini Christmas pies with a rich aged fruit and brandy filling – served with whipped brandy cream

-Dark chocolate brownies with maca and guarana

-Hazelnut meringues with chestnut cream and blueberries

**Christmas Bowls**

Please select 3 of our Bowls for £22 per head (any additional bowls are £7.50 each)

**Meat Bowls**

-Steak, mushroom and ale slow cooked for 12 hours with red wine - served with creamy mash potatoes

-Chicken and leek cooked in the pot with cream and white wine served with crushed potatoes

-Lamb tagine cooked with green olives and preserved lemons served on coriander - saffron couscous and our signature red pepper and rose water harissa

-Pho - Honey and soy slow roasted pork and mushrooms served with fragrant Vietnamese chicken broth with rice noodles

- Mini Christmas dinner with turkey and ALL the trimmings

**Fish Bowls**

-Tiger prawn tempura with frites and red chili and lime mayo

-Fish Pie

- Swordfish in a spicy roasted cherry tomato sauce, with chickpeas, raisins and ginger, served with coriander, lemon and parsley couscous

-Ramen noodles with Teriyaki salmon, book choy and bean sprouts, served with miso broth.

**Vegetarian Bowls**

- Vegetarian chocolate bean chili with brown rice, avocado and sour cream

-Christmas nut and cranberry roast with sweet potato mash and red wine jus

-Mushroom risotto - the best - with parmesan shavings and wild rocket

-Soy and honey glazed tofu with lime and soy rice noodles with spring onion and ginger

*Christmas Bowls Served in 10oz palm leaf bowls with re-cycled wooden cutlery. Circulated service*

**Christmas Abundant Feasts**

Please select two mains, two sides, two veggies and one desert for £40 per head (any additional dishes will be £10 per head)

**Mains**

-Free range Turkey stuffed with Winter berries and chestnuts served with a port wine jus

- Orange and Cranberry glazed salmon fillet with pomegranate salsa

-Slow roasted rosemary and garlic lamb leg, with a port wine jus

- Caramelized red onion, goats’ cheese and trio pepper tart with basil pesto (V)

**Sides**

-Creamy potato mash with cream, butter and parsley

-Camargue red rice with sweet potato, whole roasted garlic and parsley

-The Jewry’s famous mac & cheese

**Vegetables**

-Red cabbage with blackcurrant and apple

- Honey roasted carrots and fine green beans

- Roasted root vegetables with garlic and rosemary

- Baby sprouts with pancetta and chestnuts

-Power green and rainbow vegetables dressed with apple cider and coarse grain mustard dressing

**Desserts**

-Christmas puddings with hot brandy sauce

-Hazelnut meringues with chestnut cream and blueberries

-Chocolate Grenache yule log with fresh cream

*Presented beautifully on multi levelled platters, Served with palm leaf plates and wooden cutlery*