

# menus

## Christmas Canapés £5.95 per head

Ideal to accompany drinks, to start the party or served to guests on arrival before one of our buffet menus.

### Ricotta, Pine Nut and Fig Crostini

A crisp toasted bread base, with creamy ricotta cheese combined with toasted pine nuts and topped with a miniature fig marinated in wine, honey and spices.

### Salmon Canapés

A selection of salmon mousse, served bite sized and wrapped in Scottish smoked salmon.

### Mini Yorkshire Puddings

With a roast beef and horseradish filling.

## Cold Christmas Buffet £16.95 per head

### Sliced Cold Cuts

Traditional honey roasts ham and turkey saddle, served with pickles.

### Carpaccio of Smoked Salmon

Drizzled with a horseradish and lemon dressing.

### Goat's Cheese and Roasted Pepper Quiche

The classic savoury custard filling with a modern Mediterranean twist.

### Potato Salad

In a light crème fraiche dressing with crunchy celery, sweet green apple and toasted pine nuts.

### Baby Spinach and Rocket Salad

With a seasonal dressing of orange and cranberry

## Hot Christmas Buffet £17.95 per head

### Breast of Chicken

Simply roasted and served off the bone.

### Somerset Brie and Spiced Plum Tart

A deep cheese and sesame seed pastry crust with spiced plum chutney, cream cheese soufflé filling and a melting centre of British cheese.

### Wedged Potatoes

Roasted in olive oil, with garlic and the festive flavours of fresh sage and orange.

### Seasonal Vegetables with Chestnuts

Served tossed in butter with a grating of nutmeg.

### Red Wine Gravy

With Caramelised onions and cranberry jelly.

## Both Buffet menus served with a choice of:

### Christmas Truffles

Handmade, with chocolate ganache combined with fruity, spicy plum pudding.

### Spiced Orange Cheesecake

With a ginger biscuit base and a Brulee finish.

### Traditional Mince Pies

Served with double cream.

### Old Fashioned Christmas Pudding

Served with brandy sauce.

**All menus served with a glass of red or white House Wine, mulled wine or mineral water.**

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