







Available between Monday 2nd December 2024 and Friday 20th December 2024

Please ask for menu variations and for dietary requirement options

<u>Hot menu</u> £15 per person Minimum order 10 people	<u>Cold menu</u> £12.95 per person Minimum order 10 people
Baked Camembert served with rosemary, cranberry sauce and balsamic glaze (v) Artichoke, spinach and cheese dip served with crusty bread (v) Pork loin Mushroom wellington (vegan) Creamy white wine sauce (v) Spiced red cabbage with apple (vegan) Skin on roasted Winter vegetables (vegan) Skin on roasted potatoes (vegan) Pigs in blankets Stuffing (vegan) Onion gravy (vegan)	Crudites with roasted vegetable pate (vegan) Sausage roll wreath Festive Scotch egg log Festive mushroom and chestnut egg log (v) Brie and cranberry platter (v) Gammon and piccalilli sandwich Coronation turkey sandwich Prawn cocktail sandwich Fig chutney and mature Cheddar sandwich (v) Spiced shredded carrot, sage and salad sandwich (vegan)
Desserts Ginger cake and custard (v) Spiced rum walnut cake (v) Chantilly cream (v) Mini mince pies (v / vegan)	Desserts Christmas Sherry trifle Black Forest gateau (v) Mini mince pies (v / vegan)

Includes delivery, disposable plates, cutlery, napkins. We reserve the right to exchange dishes, subject to availability.