

## **set menu**

**#£25pp**

**A delicious sharing menu to indulge whilst enjoying some festive fun & sipping on mouth watering cocktails**

### **To nibble on whilst you wait.....**

#Mixed marinated olives #Homemade harrisa & carrot humous w nachos #Farmhouse Bread balsamic & oil

### **Small plates**

#### **#Oven roasted herb, garlic & Orange zesty potatoes**

#### **Crayfish tail cocktail**

Cray fish tails in a Marie rose sauce, capers, chili and paprika, lemon & beef tomatoes with a mixed leaf salad & bread

#### **Epic pulled turkey with all the trimmings turkey**

Pulled turkey, Swiss cheese, cranberry sauce & pigs in blankets

#### **Harissa roasted chicken thighs**

Roasted Harissa chicken thigh, stuffing with redcurrant jelly

#### **Poached peaches, blue cheese & prosciutto ham bites**

Poached peaches with blue cheese wrapped in prosciutto ham topped with toasted seeds & salad greens served with a chilly jam

#### **Oven roasted balsamic, garlic & maple mushrooms**

Garlic mushrooms, spinach, coconut cheese & sage - served with crostini's

#### **Oven baked whole goat's cheese**

Goat's cheese with honey, balsamic, fig & nut crumble served with toasted croutons & a fig jam

#### **Squash & sweet potato winter bake**

Roasted squash, carrots & sweet potato with toasted nuts, spinach mixed spice & fontina cheese topped with pomegranate seeds

#### **Oven baked Turkey & cranberry meatballs with parmesan**

Turkey mince with dried cranberries & sage, chunky tomatoes & parmesan

#### **Slow braised jack Daniels beef brisket with a horseradish cream**

Slow roasted beef, in jack Daniels with a smoky barbeque rub, Swiss cheese & horseradish cream served with croutons

### **Served with.....**

**#Mixed seasonal salad #Rainbow coleslaw**