

CHRISTMAS PARTY MENU  
3 COURSES £29



STARTERS

Roast Chestnut & Pumpkin Soup (v,vg)

Stuffed Portobello Mushroom, blue cheese pesto (v)

Buffalo Mozzarella & winter fruit Salad (v,gf)  
(Blood orange, pomegranate & pear)

Carpaccio Beef, Mizuna, Roquefort Creme Fraiche, Crunchy Capers and Katsuo Bushi (gf)



MAIN COURSE

Roast breast and Leg of Norfolk Turkey with all the Trimmings  
*(Sautéed Sprouts, Stuffing, Honey Roast Parsnips & carrots, Duck fat Potatoes, Cranberry sauce, and Gravy)*

Roasted Salmon, fregola, pickled onion, kale, shaved fennel & lemon (gf)

Mushroom, quinoa and chestnut wellington (v,vg)  
With festive vegetables & vegan gravy

12 hour Braised Beef Cheek, Creamed Mash, Crispy Shallots, Tenderstem Broccoli, Red wine Jus



DESSERTS

Christmas Pudding, Brandy & ginger butter Sauce (v)

Poached Pears in Barolo Red wine (v,vg,gf)

Chocolate & peanut butter brownie, salted caramel ice cream (v)

Limoncello Cheesecake, raspberry coulis (v)

**CHRISTMAS CANAPE MENU**  
**£25 PER PERSON MINIMUM 8 PEOPLE**



FESTIVE CANAPES

Treacle & soy cured salmon, ginger & lime leaf puree, beetroot chips & avocado wasabi (GF)

Mini Bruschetta (v,vg)

Butternut squash & avocado (v,vg,gf)

Lamb lollipop with cucumber and yogurt sauce (gf)

San Marzano tomato, chili & English mozzarella flatbread (v)

Foraged mushrooms, black bomber cheddar & roast red onion flatbread (v)

Beyond Meat Vegan burger (v/vg)

Bronze label turkey sliders & cranberry sauce

Rosemary Salt fries (v,vg,gf)



TO FINISH

Mini chocolate & peanut butter brownie (v)

Fruit Kebabs (gf,vg,v)



# Home

Bar &  
Kitchen

## CHRISTMAS DAY MENU

5 COURSES £75



### STARTERS

Treacle & Soy Cured Salmon, Ginger & Lime leaf Puree, Beetroot Chips, Avocado Wasabi (gf)

Carpaccio Beef, Mizuna, Roquefort Creme Fraiche, Crunchy Caper and Katsuo Bushi (gf)

Pumpkin & butternut squash soup, pumpkin seeds and sourdough bread (v,vg,)

Prawn & Crab cocktail, avocado & lime puree, crisp lettuce, heritage tomato & brandy cocktail sauce (gf)



### MAIN COURSE

Roast breast and Leg of Norfolk Turkey with all the Trimmings

*(Sautéed Sprouts, Stuffing, Honey Roast Parsnips & carrots, Duck fat Potatoes, Cranberry sauce, and Gravy)*

Mushroom, quinoa and chestnut wellington  
With festive vegetables & vegan gravy (v,vg)

Medallions Steak

Fillet steak medallions in a red wine and mushroom sauce, with wilted spinach & roast potatoes - *served medium*

Pan Roasted Halibut, Wilted kale, Olive and Lemon Fregola, burnt lemon (gf)



### DESSERTS

Chocolate & hazelnut filled doughnuts, cinnamon & Muscovado sugar with caramel sauce

Pear & Prosecco sorbet, winter fruit coulis (gf,v,vg)

Christmas Pudding, Brandy & ginger butter Sauce

Limoncello cheesecake, macerated berries & coulis

### AFTER

Selection of British Cheeses, Spiced port jelly, gluten free oatcakes (gf)

### TO FINISH

Coffee, Mince Pies and home infused spirit of ecstasy shot

A deposit of £10 per person will be required when confirming your booking with 72 hours cancellation policy. A 12.5% service charge will be added to all parties. All our food is prepared in a kitchen where nuts, gluten & other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or any dietary requirements please let us know before ordering



Home  
Bar &  
Kitchen

NEW YEARS EVE MENU  
£65 PER PERSON



STARTERS

*Glass of Prosecco*

Lobster bisque, Crab crouton

Prawn & Crab cocktail, avocado & lime puree, crisp lettuce, heritage tomato & brandy cocktail sauce (gf)

Delicia pumpkin, crispy quinoa, tapenade and ricotta with truffle honey dressing (v,gf, vegan version available)

Beef Carpaccio & orange salad (gf)



MAIN COURSE

Beef Medallions, red wine & mushroom sauce, fondant potatoes & wilted spinach  
*served medium*

Herb crusted haddock fillet, crushed potatoes with olive & dill, tender stem broccoli in a lemon & caper jus. (gf)

Half robata chicken in a lemon & white wine sauce, roasted new potatoes & tender stem broccoli (gf)

Black Truffle Gnocchi in a white wine, olive oil & garlic jus on a bed of wilted spinach (v,vg)



DESSERTS

A selection of British cheeses, spiced port jelly & glute free oatcakes (gf)

Limoncello Cheesecake, berry coulis (v)

Pear & Prosecco sorbet, pear coulis (gf,v,vg)

Chocolate & peanut butter brownie, salted caramel ice cream (v)

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