

# CHRISTMAS *Cocktail* PARTY

## COCKTAIL ON ARRIVAL (CHOOSE 1)

Christmas Fizz – Gin infused with fresh sloe berries, fresh lemon, and Prosecco

Mistletoe Manhattan – a well-crafted blend of Southern Comfort, Chambord, and vermouth

Candy Cane Negroni – a sensational blend of Tobermory Gin, Italicus, and Belsazar Dry

## CANAPES (CHOOSE 3)

Maple Ruby red beet bonbons, harissa houmous (vg, gf)

Turkey & cranberry toasties

London smoked salmon blinis, yuzu crème fraiche

Duck ficelle brioche, pickled blackberries

Crayfish vol au vent

## BOWL FOOD (CHOOSE 4)

Slow roast field mushroom, spinach duxelle, cep crust (v, gf)

Curried cauliflower, shaved carrot salad, toasted seeds (vg, gf)

Seabream, olive oil mash, pea puree, caper hollandaise

Sage & onion turkey ballotine, fondant potato, charred brussels

Cinnamon glazed pork belly, spiced bubble & squeak (gf)

Twenty-four-hour braised beef feather blade, celeriac mousseline, green peppercorn (gf)

## DESSERTS (CHOOSE 2)

Red Valrhona chocolate tartlet, Baileys Chantilly (v)

Almond mince pies, brandy clementine

Orange & cranberry cake, crème anglaise (v)

Boozy gingerbread macaroon (v)

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FROM £66 PER PERSON

Menus may be subject to change based on food item availability.