

# Festive cocktail party

## COCKTAIL ON ARRIVAL (CHOOSE 1)

Festive 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)

Hake croquette, caper mayonnaise  
Woodland mushroom tartlet (v)  
Smoked salmon blini  
Duck mousse cone  
Cured tomato bruschetta (v)  
Goats cheese and fig tartlet (v)

## BOWLS (CHOOSE 4)

Sesame roasted tiger prawns, Asian slaw, cashew dressing (gf)  
Chargrilled vegetables, pomegranate, roasted pepper hummus (vg, gf)  
Sticky cauliflower, shallot seeds (vg)  
Creamy fish & leek pie  
Twenty-four-hour braised beef feather blade, mushroom puree (gf)  
Chimichurri chicken, sweetcorn salsa (gf)  
Maple pork & herbs sausages, potato puree  
Lamb shoulder rendang, coriander mango rice (gf)

## DESSERTS (CHOOSE 2)

Lemon Yuzu Posset (v, gf)  
Chocolate orange tartlet (v)  
Black forest trifle (v)  
Gingerbread macaroon (v)



FROM £72 PER PERSON

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

