

Festive MENUS

DECEMBER 2022

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Festive Finger Food Package £25 per person

includes two drinks (house wine, mulled wine, mulled cider, beer or a soft drink)

COLD FINGER FOOD

Beetroot Caviar
crème fraîche crostini, baby watercress

Sage, Chestnut and Mushroom Sausage Rolls

Brie, Cranberry and Rocket Tart

Pecan and Sage Pesto Palmiers
cranberry jam

Cocktail Onion Bhaji
lime pickle

SWEET TREATS

All Butter Mince Pie
brandy butter

Mini Chocolate Yule Log

SAVOURY EXTRAS +£2.80 per person

Cocktail Samosa
spiced mango chutney

Beet and Goats Cheese Taco
gingerbread crumb

Whipped Feta Cornet
red onion chutney

Artichoke Tart
honey and pistachio

SWEET EXTRAS +£1.50 per person

Festive Cake Pops

If you have any dietary requirements or allergies and would like to know more about the food and drink ingredients used, please ask for a manager.
V - Vegetarian | VE - Vegan

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Three Course Seated Menu £40 per person
£45 per person with tea, coffee and petit-fours

STARTERS

Heritage Beetroot Carpaccio
whipped goat's curd, truffle dressing and a black rye wafer

Whisky-cured Vegan Salmon
pickled kohlrabi, avocado mousse and burnt clementine dressing

Butternut Velouté
seasoned parsnip crisps

BBQ King Oyster Mushroom
celeriac puree, mushroom ketchup and a parsley crumb

MAINS

Mushroom, Thyme and Chestnut Pithivier
fondant potato, winter greens and onion gravy

Stuffed Butternut Squash
Persian lentils, hispi cabbage, glazed carrots, verde dressing

Sweet Potato, Spinach, Kale and Chestnut Wellington
heritage roots and celeriac dauphinoise

Vegan 'Turkey' Christmas Dinner
all the trimmings

Watergate Farm Turkey Christmas Dinner +£5
all the trimmings

DESSERTS

Warm Chocolate Fudge Brownie
Chantilly cream and blood orange marmalade

Oat milk Panna Cotta
ginger syrup and clementine shortbread

Roast Figs in Blankets
rose coconut cream, pistachio crumb, crisp filo and candy cranberries

Paxton & Whitfield Cheeseboard
apple chutney, grapes, quince paste, oat biscuits

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Festive Canapés £12.50 for four | £18.75 for six

minimum order: 20 people

HOT CANAPÉS *Wilkins only*

Tempura Cauliflower
harissa rose dressing V

Vegetable Pakora
spiced mango salsa VE

Wild Mushroom Arancini
butternut cream V

Truffle Mac and Cheese Bites V

Pulled BBQ Oat Sausage Roll VE

Tikka Masala Jackfruit
naan bread, mint yoghurt V

Glazed Vegetable Gyoza
pickled cucumber VE

COLD CANAPÉS

Red Onion Chutney and Olive Tapenade Puff Twists V

Salt Baked Celeriac
romesco mousse V

Mulled Wine Poached Pear
blue cheese crumble V

Vegan 'Salmon' Blini
coconut mayo VE

Rainbow Beetroot Salsa Taco
young shoots VE

Vegan 'Tuna' Ceviche
finger lime and mango VE

Grilled Artichoke Tart
pickled shallot V

SWEET CANAPÉS

Dark Chocolate Tart
pistachio crust V

Macaroon Selection V

Lemon Meringue Tart V

Mince Pie
brandy butter V

Basil Infused Watermelon VE

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Festive Fork Buffet Menu £35 per person

STARTERS *please choose one*

Roasted Cauliflower
sumac, lemon, oregano and honey-baked feta

Barbecued Fennel
blood orange, burnt dill coconut dressing, toasted seeds

Braised Brussels Sprouts
vegan bacon, tarragon and raspberry vinaigrette

MAINS *please choose two*

Omnipork Sausage Roll
spicy tomato chutney

Marinated Vegan Tuna
blushing onions, tomatoes and capers

Smoked Tofu Gado-Gado

Falafel Skewers
harissa hummus

SIDES *please choose two*

Rhodes of Greenwich bread and butter

Crispy caper, celery and potato salad

Celeriac, beetroot and coriander carrot salad

Cauliflower tabbouleh and toasted pistachio salad

Smoked aubergine an pepper salad

DESSERTS *please choose one*

Warm Chocolate Fudge Brownie
Chantilly cream and blood orange marmalade

Raspberry and Elderflower Tart
matcha ice cream

Paxton & Whitfield Cheeseboard
apple chutney, grapes, quince paste, oat biscuits

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Nibbles and Drinks

FESTIVE SHARING BOARD
£20 (serves 10)

Clementine Marinated Olives

Brie and Cranberry Filo Bites

Mulled Cider Date Skewers

Festive Spiced Nuts

Root Vegetable Crisps

Cinnamon Sugar Popcorn

CHEESEBOARD
£35 (serves 10)

Paxton & Whitfield Cheeseboard
apple chutney, grapes, quince paste, oat biscuits

COLD FINGER FOOD
£13 per person *choose four*

Sage, Chestnut and Mushroom Sausage Rolls

Truffle and Leek Tart

Whipped Stilton Cornet
red onion chutney

Pecan and Sage Pesto Palmiers
cranberry jam

Free-Range Egg Frittata
lovage pesto

Cocktail Samosa
spiced mango chutney

Cocktail Onion Bhaji
lime pickle

MULLED DRINKS

Mulled Wine
£22.50 per litre

Mulled Cider
£22.50 per litre

Mulled Cranberry
£12.00 per litre

SEASONAL BITES

Two Mini All Butter Mince Pies
£2.80 per person

Large All Butter Mince Pie
£3.00 per person

Homemade Cranberry and White Chocolate Cookie
£1.50 per person

Mini Stollen Bites
£2.00 per person

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Get in Touch

If you have any questions, please speak to a member of our events team

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