

SMART
Christmas
PARTIES

New Year's Eve Menu

Canapés

Croque monsieur, smoked ham,
gruyère

Roasted pepper and vegan mozzarella
empanada, basil mayo (VG)

Coronation chicken bonbon, pumpkin
seeds, mango gel (GF)

Beetroot salmon tartare tartlet, dill
crème fraîche, Avruga

Tempura prawn slider, XO sauce,
pickled cucumber, radicchio

Leek, raclette and potato tartiflette,
white onion cream (GF)

Starter

Warm caramelised shallot, leek and farmhouse cheddar tart,
Provençal vegetables, rocket, endive, red chicory salad (V)

Mains

Roast sirloin of treacle beef, sticky short rib croquette, herb butter fondant potato,
sunflower romesco sauce, tender stem broccoli, tarragon sauce

Pumpkin filled gnocchi, blue cheese velouté, wilted spinach, sage roast
butternut squash

Dessert

Warm molten chocolate pudding, salted caramel sauce,
vanilla ice cream

A selection of British cheeses, grapes, celery, apricots, artisan
biscuits, farmhouse apple and ale chutney