

Starters

Lentil and vegetables soup served with pretzel Beetroot Gravlax with baby spinach and caper salad and horseradish mayo Ham Hock terrine with brown bread and Sauerkraut Saute garlic mushrooms on toast

Mains

Norfolk bronze roasted turkey with all the trimmings Baked fillet of Seabass served with new potatoes, wilted spinach and cucumber salsa

Emmental, wild mushroom and spinach filo parcel with rich tomato and herb sauce and French beans Breast of Duck with black cherry jus, roast potatoes and seasonal vegetables

Krombacher beer braised Blade of Beef served with duck fat roast potatoes and green vegetables Bratwurst with potato salad, crispy onion, pickled gherkin and hot pretzel

Desserts

Apple strudel Black Forrest Brownie Xmas pudding with brandy custard Cheeseboard*

3 Course Xmas meal for £32 per person. 12.5% service charge will be added to your bill. *£2 suplement will be added to your bill.



Minimum order of 20 portions of each, selection of 8

Bratwurst with hot German mustard
Krombacher beer cheese on toasted pretzel
Mini rosti topped with emmental and caramelized
onions

Mini turkey Schnitzel burgers with curry ketchup
Smoked duck and Sauerkraut crostini
Black Forrest Ham and emmental on toasted baguette
Beetroot gravlax with caper cream cheese roulade
Smoked salmon with avocado mousse on blini
Halloumi, cherry tomato and pepper skewers
Fish goujons with minted pea mayonnaise
Smoked Mackerel pate on toast
Black Forrest brownies
Potato bites filled with bacon, asparagus and cheddar
Mini Cheeseburgers with tomato sauce