



Festive Menus

MENU A

75.00 per person

Borscht (v)
with horseradish cream

Confit of Duck
winter greens and sauce soubise

served with a selection of french beans with paprika butter and mash

Sachertorte (v)

Tea, Coffee and Petits Fours

MENU B

85.00 per person

Goats' Cheese & Lyonnaise Onion Tart (v)

Rump of Lamb
potato & celeriac dauphinoise and glazed carrots
served with a selection of french beans with paprika butter and mash

Baked Vanilla Cheesecake (v)

Tea, Coffee and Petits Fours

MENU C*

90.00 per person

Jerusalem Artichoke Soup (v)
with truffle oil

Norfolk Roast Bronzed Turkey
served traditionally garnished with apricot
& chestnut stuffing and cranberry compote
served with a selection of french beans with paprika butter and mash

Chestnut & Mandarin Tart (v)

Tea, Coffee and Mince Pies

MENU D*

95.00 per person

Oak Smoked Salmon
capers & shallots

Filet au Poivre
with peppercorn sauce
served with a selection of french beans with paprika butter and mash

The Delaunay's Christmas Pudding (v)

Tea, Coffee and Mince Pies

** Menus C & D include christmas crackers*

OPTIONAL UPGRADES

Canapé Selection 3 items 12.00 per person
Additional Cheese Course 16.00 per platter

(v) vegetarian (vg) vegan

We can cater for dietary requirements and kindly ask to be advised in advance - Please inform us of any food allergies. Prices include VAT.