



CHRISTMAS WITH  
/ CAMM & HOOPER

FOOD

# CHRISTMAS CANAPÉS

Choice of 4

## VEGETARIAN

**Popcorn chicken** (vg)

**Mushroom gyoza**  
& chilli dip sauce (vg)

**Ricotta**  
Broad beans, peas, lemon & chili on  
croustade (v)

**Celeriac croquette**  
& damson ketchup (v)

**Golden beets crispy,  
roast cauliflower florets**  
Hazelnut, & parsley salt (v)

**Beetroot & pine kernel tartlet** (v)

**Chickpea panisse**  
Whipped ricotta & carrot top pesto (v)

## MEAT

**Pork belly**  
& bacon jam

**Pigs in a blanket**  
& cranberry jam

**Black pudding croquette**  
& burnt apple purée

**Venison Bolognese fritters**  
& parmesan

**Chicken satay**  
& crispy chicken skin

**Salt beef**  
Home pickled cucumber on open top bagel

## FISH

**Blow torch mackerel**  
Horseradish cream & beetroot crisp

**Sear scallops**  
Brown butter & grapefruit

**Mackerel**  
Horseradish, creme fraîche, dill pâté on  
sourdough croûte

**Beetroot smoked salmon blinis**  
& salmon caviar

**Grilled scallops**  
& nduja

**Pickled skate**  
Cucumber, radish, nasturtium leaves on taco

## SWEET

**Chocolate orange macaron**

**Mince pie**

**Christmas pavlova**

**Stollen bites**

\* Choice menu available at supplement charges.

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FOOD

# CHRISTMAS BOWL FOOD

Choice of 3

## VEGETARIAN

### **Salt-baked celeriac carpaccio**

Toasted hazelnut, pickle celery, apple, truffle beurre blanc & cep powder (vg)

### **Beetroot tartare**

Sunflower seeds & vegan feta cheese (vg)

### **Burrata, salad of heirloom tomatoes**

& garden herbs (v)

### **Kohlrabi ravioli**

Pea and avocado guacamole, avocado oil aioli & lemon jam (v)

### **Chestnut gnocchi**

& parmesan cream (v)

## MEAT

### **Beef feather blade**

Cabbage, pomme purée & jus

### **Duck breast**

Chestnut purée, greens & 5 spice jus

### **Guinea fowl breast**

Carrots, braised red cabbage & jus

### **Bronze turkey**

Pomme purée & cranberry sauce

### **Pork belly**

Celeriac, black pudding, apple purée & cider jus

## FISH

### **Seared cod**

braised fennel, rainbow Swiss chard & green sauce

### **Sea bream**

parsley mash, wilted spinach & olive oil

### **Posh fish & chips**

with vinegar salt

### **Seared cod**

braised fennel & green sauce

### **Grilled skate**

with pickled vegetables & quinoa salad

## SWEET

### **Christmas pudding**

& brandy custard

### **Pear cake**

With chocolate & vanilla

### **Banoffee pie**

& caramel popcorn

### **Chocolate crèmeux**

& raspberries

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# CHRISTMAS 3 COURSE

## STARTERS

### **Beetroot tartare**

Sunflower seeds & vegan feta cheese (vg)

### **Kohlrabi ravioli**

Pea and avocado guacamole, avocado aioli oil & lemon jam (vg)

### **Chicken & ham terrine**

Pickled girolles, tarragon mayo & honey mustard dressing

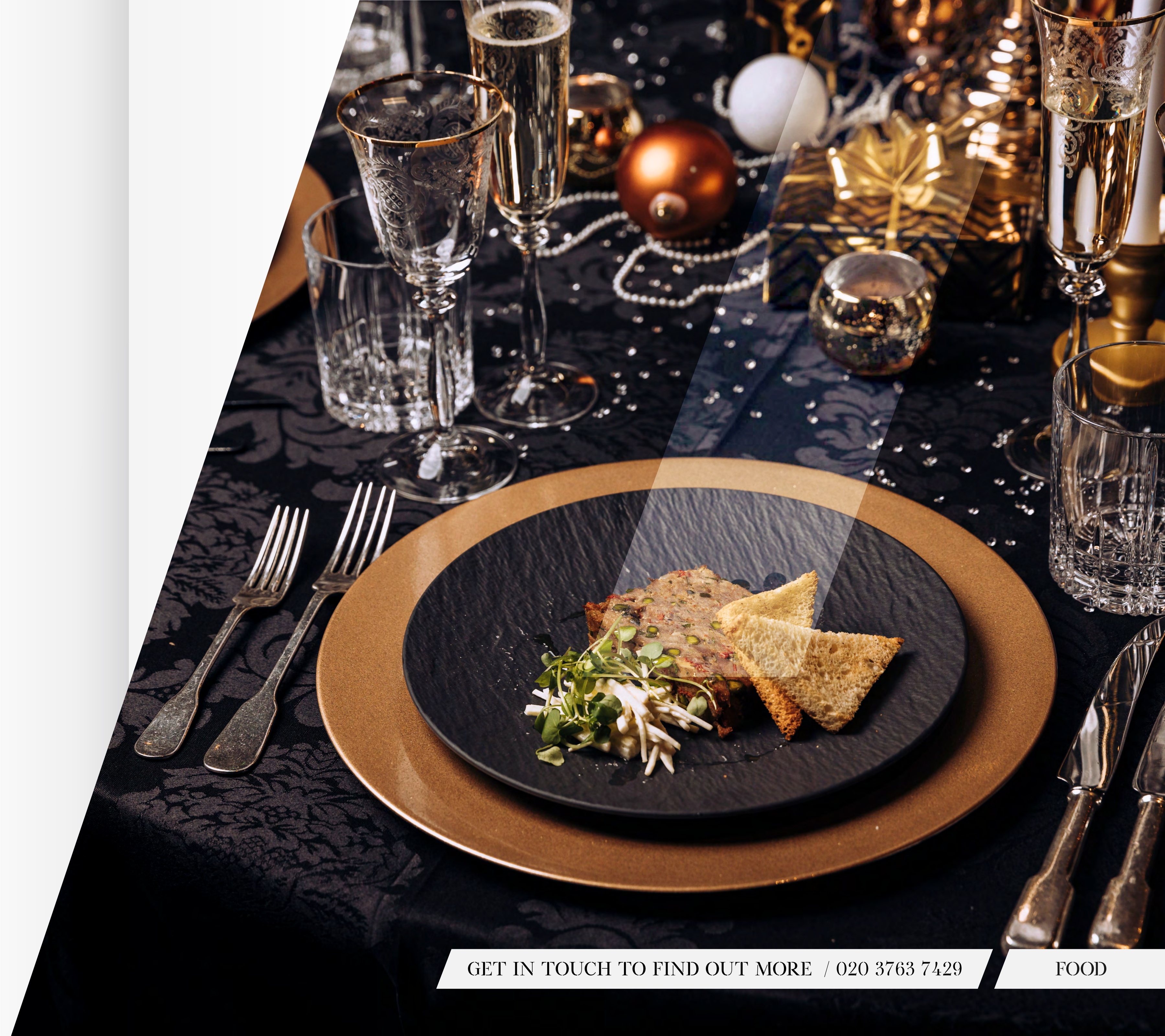
### **Mackerel crudo red chili**

Orange, shallot & olive oil

### **Beetroot cured salmon**

Yogurt chervil emulsion, crispy sourdough, pickled cucumber & radish

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# CHRISTMAS 3 COURSE

## MAIN COURSE

### **Miso cep mushroom**

Nori potato, cauliflower purée, Romanesco cauliflower & truffle dressing (vg)

### **Chestnut gnocchi**

Shaved chestnuts & parmesan sauce (v)

### **Duck breast**

Chestnut purée, greens & 5 spice jus

### **Guinea fowl breast**

Carrots, braised red cabbage & jus

### **Bronze turkey**

Pomme anna, sand carrot purée, kale & apricot stuffing

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# CHRISTMAS 3 COURSE

## DESSERT

**Spiced pear tart**  
with vanilla cream

**Christmas pudding**  
Berry compote & brandy custard

**Chocolate crèmeux**  
& raspberries

**Apple tart tatin**  
& vanilla cream

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