

SMART
Christmas
PARTIES

Christmas Menu

Canapés

Croque monsieur, smoked ham,
gruyere

Roasted pepper & vegan mozzarella Empanada,
basil mayo (VG)

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

Beetroot Salmon tartare tartlet, dill creme
fraiche, Avruga (GF)

Tempura prawn slider, XO sauce, pickled
cucumber, radicchio

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

Carrot and beetroot bhaji, coriander coconut
yoghurt, pomegranate (VG)

Starter

Warm caramelised shallot, leek tart, vegan cheese , Provençale vegetables, rocket, endive and red
chicory salad (VG, GF, DF, NF)

Mains

Lemon thyme roast Breast of Cornish Chicken, rosemary fondant potato, caramelized onion cream,
winter greens, spiced cranberry and pangritata
(Halal chicken, DF, GF, AF, NF)

Roast pumpkin gnocchi, sage roasted butternut squash, wilted spinach, slow roast tomatoes, nut
free pesto (VG, GF, NF, DF, AF, onion and garlic free)

Dessert

CANAPÉS

Jaffa Baubles Chocolate and dark chocolate
mousse with orange gel

Snowflakes White chocolate and
mint mousse

Vegan-fig and raspberry cheesecake with
sunflower

BOWLS

Snowflakes White chocolate and
mint mousse

Rudolph chocolate tartlets

Jaffa Baubles Chocolate and dark chocolate
mousse with orange gel