

Festive Menu

Two Courses £35 | Three Courses | £45

Starters

Fennel Pollen Scottish Smoked Salmon GF*

Dill crème fraîche, caper berries, lemon oil, pickled fennel & toasted rye bread

Duck Rilette

Toasted brioche, cornichons & fig chutney

Winter Spiced Parsnip Soup VE / GF*

Roasted seeds, carrot & parsnip crisps

Baked Goats Cheese, Clementine, Walnut & Cranberry Salad v / GF

Mixed green leaves, cherry tomatoes, honey & mustard dressing

Mains

Roasted Norfolk Turkey Crown & All The Trimmings GF

Rosemary roast potatoes, pigs in blankets, braised red cabbage, glazed root vegetables, red wine gravy, cranberry & mulled spice sauce.

Salmon "Saltimbocca"

Salmon fillet wrapped in smoked salmon with sage, courgettes crisps & lemon butter sauce

Heritage Beetroot Wellington VE

Golden & red beetroot, spinach, wild mushroom duxelle wrapped in puff pastry, rosemary roast potatoes, braised red cabbage, glazed root vegetables & red wine gravy

Feather Blade of Beef GF

Wholegrain mustard mash, buttered greens & red wine gravy

Desserts

Christmas Pudding VE, GF

Brandy oat cream & cranberry compote

Baked Basque Cheesecake v, GF

Mulled winter berry compote

Sticky Toffee Pudding v, GF

Toffee sauce & vanilla bean ice cream

Artisan Cheese Board

Mature Cheddar, Stratford Blue, Farmhouse Red Leicester, Sticky Fig Chutney, Artisan Crackers

Drinks

Glass of prosecco PER PERSON ————— 6

Halaf a bottle of wine PER PERSON ————— 14

THE
Prince

V Vegetarian V* Vegetarian Option Available VE Vegan VE* Vegan Option Available
GF Gluten Free GF* Gluten Free Option Available

Winter Canapés

£4 PER CANAPÉ | 4-6 CANAPÉS PER PERSON
MIN ORDER 50 PER ITEM

Plant & Vegetarian

Chickpea & Cauliflower Bhaji with Mango Chutney **VE**

Beetroot & Goat's Cheese Croustade **v**

Caramelised Fig, Thyme & Chestnut Tart **VE**

Sundried Tomato & Black Olive Tapenade on Crostini **VE**

Camembert Croquette & Mulled Cranberry Sauce **v**

Meat

Prosciutto & Asparagus Cigar **GF**

Sage Butter Glazed Chicken Skewer **GF**

Cheeseburger Slider

Roast Beef & Horseradish Mini-Yorkshire Pudding

Duck Rillettes on Brioche Croute **GF**

Fish

Smoked Scottish Salmon Blini

Prawn Skewer, Sweet Chilli & Lime

Chip Shop Cod & Tartare Sauce

Smoked Haddock Fisheake, Lemon Mayo

Prawn Cocktail Cup **GF**

Sweet

Chocolate & Orange Brownie Bite **VE / GF**

Seasonal Fruit Skewer **VE / GF**

Vanilla Cheesecake

Raspberry Pavlova **v / GF**

Strawberry & Chantilly Cream Tart **v**

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V Vegetarian **V*** Vegetarian Option Available **VE** Vegan **VE*** Vegan Option Available
GF Gluten Free **GF*** Gluten Free Option Available



Christmas Party **SHARING**

Festive Platter (serves 3-4 people) ————— £37

Cheeseburger Slider, Sage Butter Glazed Chicken Skewer, Panko Crumbed Prawn Skewer, Pigs in Blankets. Served with Fries & Dips

Festive Vegetarian Platter (serves 3-4 people) ————— £34

Breaded Camembert Wedges, Chickpea & Cauliflower Bhaji, Cherry Tomatoes & Bocconcini Skewer, Crispy Pumpkin Pasta Fritter. Served with Fries & Dips

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Drinks Parties

£8 PER COCKTAIL DURING RECEPTION

£11 PER COCKTAIL AFTER RECEPTION

Alcoholic

FIG & ORANGE HIGHBALL

Ron Santiago de Cuba Anejo 8 Years Old, Crème de Mure, Lemon & London Essence Aromatic Orange & Fig Soda.

MULLED NEGRONI

Beefeater London Dry Gin, Antica Formula, Campari, Spiced Red Berries

SLOE GIN SPRITZ

Warners Sloe Gin, Lemon topped with Prosecco

LILLET SPRITZ

France's Take on the popular Aperol Spritz. Lillet Rose, Grapefruit & London Essence Indian Tonic

Non-Alcoholic

FIG & ORANGE HIGHBALL

Everleaf Forrest, Grenadine, Lemon & London Essence Aromatic Orange & Fig Soda.

MULLED NEGRONI

Lyre's Italian Spritz, Lyre's London Dry, Spiced Red Berries

CRODINO SPRITZ

Refreshing alcohol-free alternative to the popular Aperol Spritz

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GF Gluten Free GF* Gluten Free Option Available