

CHRISTMAS CATERING

CHRISTMAS DINNER

£55 PER PERSON

STARTERS

SMOKED SALMON

oak smoked wild salmon, beetroot and apple salad, horseradish & dill split dressing

SIRLOIN TOAST

char-grilled sirloin, beef dripping toast, horseradish, cornichon, red amaranth

SOUP OF THE DAY

please ask your server for our soup of the day

ROASTS

all roasts are served with pigs in blankets, stuffing, rosemary roast potatoes, braised red cabbage, swede & carrot puree, beer cheese sprouts, Yorkshire pudding, veal bone jus

TURKEY

butter-basted Norfolk Bronze turkey, cranberry sauce

GAMMON

honey-glazed oven-baked ham, apple sauce

VEGAN

mushroom, butternut, oat & lentil loaf, onion gravy

ON THE HOUSE

A glass of prosecco or orange juice on arrival and mince pies to finish on either menu

OTHER MAINS

TANDOORI TURKEY WRAP

tandoori turkey, Brussels sprouts & peanut coleslaw, mint raita, garlic naan, masala roast potatoes

DIPPED TRUFFLED SHORT RIB SANDWICH

pulled short rib, truffled mustard mayo, mixed leaves, cheddar, ciabatta, dipping jus, rosemary salted chips

DESSERTS

CLEMENTINE CRANBERRY SUNDAE

vanilla ice cream, clementines, cranberries, Christmas pudding bites, hazelnut, dark chocolate

SPICED CREME BRULEE

chai spiced set custard, pine sugar brulee, red currants

CHOCOLATE ORANGE BROWNIE

rich chocolate brownie, cointreau orange curd, vanilla ice cream

FINGER BUFFET

£ 2 7 PER PERSON (MIN. 30)

BANG BANG CAULIFLOWER

TURKEY GOUJONS

CRUDITES, BREAD & HOUMOUS

STUFFING BALLS AND PICKLES

COCKTAIL SAUSAGE ROLLS

MINI QUICHES

ROASTED BABY POTATOES

PRAWN COCKTAIL CUPS

HONEY PIGS IN BLANKETS

HALLOUMI FRIES



The King Stag
BUSHEY

