

CHRISTMAS 3 COURSE FESTIVE MENU

£65 per person - 1 starter, main & dessert to be chosen for the whole party
Should you wish to have a choice menu, a supplement fee of £5 per person
per course will apply

All dietary requirements are catered for

STARTERS

Beetroot terrine, pickled golden beetroot, scored onion petals served with horseradish & apple gel (*vegan*)

Parsnip soup, crispy fried parsnips (*vegan*)

Celery and citrus cured mackerel, smoked mackerel mousse, horseradish puree, candied fennel & beetroot jelly

Confit duck & cranberry, apple slaw, pistachio crumble & watercress salad

MAIN COURSE

Sweet potato, beetroot & cheddar pithivier, spinach & nutmeg puree, rosemary potatoes, baby carrots (*vegan*)

Seared fillet of sea bream, mixed beans, fire roasted peppers & barley cassoulet, baby carrots, merlot wine jus

Norfolk turkey, sweet potato terrine, honey roasted parsnips, brussel sprouts, apricot stuffing

Braised Hereford beef, butternut squash & thyme purée, sweet potato & thyme puree, kale & heritage carrots

DESSERT

Warm sticky toffee pudding, toffee sauce, winter berries (*gluten free & vegan*)

Christmas pudding, brandy custard, fresh berry compôte

Cleansers plate: Sugar dusted lemon tart, raspberry gel & pistachio dust

Chocolate & chestnut truffle torte, clementine's & honeycomb

**CAMM & HOOPER**

Menus are subject to change

CHRISTMAS RECEPTION MENU

Canapés £16.50 - please choose 4

MEAT

Mini beef oxtail Wellington & redcurrent jam
Norfolk roast turkey, chestnut mousse & brussel tops

FISH

Hot smoked salmon scotch egg & lemon thyme gel
Smoked salmon blini & cream cheese

VEGETARIAN

Cranberry & brie tartlet
Caramelised shallot tartan & goats mousse

DESSERT

Chocolate cookie cheesecake
Stolen Bites & mince pies

**CAMM & HOOPER**

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CHRISTMAS RECEPTION MENU

Bowl Food £18.50 - please choose 3

MEAT

Norfolk turkey, potato & sage puree, honey roasted carrots & cranberry puree

Turkey Thai curry with ginger lemon-grass galangal & coconut milk served lemon buddha finger rice

Turkey mac 'n' cheese baked topped with garlic crumb

FISH

Smoked haddock & sea trout fish pie with a chive mash & lemon thyme salsa verde

Orange & mustard cured sea trout, fennel mash & sage pesto

VEGETARIAN

Butternut squash, creamed gnocchi with chestnut & sage topped with shaved parmesan

Somerset Brie & wild mushroom risotto, pickled candied beetroot & beetroot dust

DESSERT

Warm sticky toffee pudding & toffee sauce

Cinnamon Cox's apple crumble, cider custard

 **CAMM & HOOPER**

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CANAPÉ MENU

4 canapés from £16.50 per person
Additional canapés from £3.50 each
4 Chefs Choice Canapés from £12.50 per person

HOT CANAPÉS

MEAT

Mini beef oxtail Wellington & redcurrant jam
Soya, ginger & lemon grass braised pork belly, whisky onion marmalade & bacon dust
Duck gyoza in cherry hoisin sauce
Lemon thyme pork fillet wrapped cured ham & apple purée
Curried parsnip purée, braised shoulder of lamb & parsnip crisp
Sour dough loafs filled with Cumberland, Lincolnshire, minted lamb sausages & cranberry purée

FISH

Fish & chips: beer battered cod fish on a crispy King Edward potato cube & tartare dollop
Salt cod croquette with mango & rum tartar top
Welsh rarebit & grilled haddock tartlet
Sesame seed crusted salmon, wasabi mayonnaise & pickled ginger
Scallops & pancetta pop & red pepper purée
Mini crab soufflé with sorrel dot

VEGETARIAN

Caramelised shallot Tatin & balsamic pearls (*vegan*)
Seared tarragon polenta, corn purée, cured tomato & crispy purple potato crisp (*vegan*)
Caraway & Cheddar savoury scone served with balsamic baby onion
Twice-baked smoked Applewood soufflé & tomato chutney
Beetroot & Feta samosas & apple chutney
Wild mushroom & truffle rice ball served with cheese dip

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4 Chefs Choice Canapés from £12.50, per person

COLD CANAPÉS

MEAT

Camembert, pancetta & cranberry tartlet
Ploughman's: granary toast, ham hock & piccalilli gel
Rare roast beef, Yorkshire pudding, baby watercress & horseradish crème fraîche
Rosemary macaroon filled with cumin & chilli roasted lamb & minted yoghurt
Matcha tea smoked chicken, lemon crème fraîche & pistachio dust
Chorizo scotch egg & Cajun BBQ sauce

FISH

Blini topped with dill cured salmon & trout caviar
Chili, lemongrass & ginger king prawn & red pepper gel
Celery salt cured mackerel, candied fennel & candy beetroot
Tandoori cured salmon, whipped goats' cheese mousse & rye bread
Tea smoked mackerel, parsnip purée & shaved breakfast radish
Smoked salmon & lemon thyme trout Scotch egg & saffron hollandaise

VEGETARIAN

Bruschetta of smoked onion and chilli, sundried tomato puree & black olive dust (*vegan*)
Tortilla toast, avocado purée, toasted walnut & pumpkin seeds (*vegan*)
Blini topped with beetroot crème fraîche & pickled wild mushroom
Mustard macaroon filled with purple cauliflower purée
Sage infused goats' cheese wrapped in courgette, black olive & Parmesan wafer
Stilton mousse on sourdough toast, crunchy apple & walnut powder

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DESSERT

Mixed fruit brochette with lemongrass & pineapple puree (*vegan*)
Pinna colada, coconut mousse, caramelised pineapple, rum gel & toasted coconut (*vegan*)
Orange tart topped with candied orange
Chocolate cookie cheesecake
Toffee apple cinnamon graham tartlet & vanilla meringue
Cocoa & orange marshmallow lollipop & popping candy
Raspberry yoghurt macaroon

STATIC CANAPÉS

Choose 3 for £6.50
Marinated olives
Handmade cheese straws
Chilli crackers
Vegetable crisps
Bloody Mary dusted popcorn

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CHRISTMAS SAVOURY STATIONS

£28 per person

Christmas Classics

Local pork sausages wrapped in streaky bacon & mustard mayo

Posh pie n' mash, turkey & stuffing pie, mash & honey roasted parsnips

Classic fish & chips: fried plaice fillet, King Edward potatoes served with mushy peas in newspaper
chip cones

Smoked sea trout, lemon balm & rye croute

Yorkshire pudding with roast rare beef & horseradish crème fraiche

Cauliflower & smoked Applewood cheese tartlet (v)

Chestnut & cranberry falafel (vg)

Rosemary garlic roasted spuds

Christmas Jewels

Local pork sausages wrapped in streaky bacon & mustard mayo

Slow Cooked turkey & goji berry parcels served with beetroot veloute

Orange zested sea trout, chestnut potato puree & sage infused oil

Ham hock terrine, candied plum chutney & rye croutes

Posh prawn cocktail, king prawn skewer, avocado & Mary rose sauce

Brie, cranberry & rocket tartlet (v)

Sweet potato & red pepper bhaji served with cumin carrot puree (vg)

Rosemary garlic roasted spuds

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BOWL FOOD

3 bowl food £18.50 per person
Additional bowl food from £6.50

HOT BOWL FOOD

MEAT

Shepherd's pie: confit lamb topped with cheesy mash
Cream of wild mushroom gnocchi topped with slow-cooked truffle shoulder of lamb
Braised shoulder of Old Spot pork, creamed mash, caramelised apple & cider jus
Smokey Jack Daniel's BBQ pulled pork, celeriac & winter root slaw
Lamb Seekh kebab, tricolour couscous salad & beetroot tzatziki
Seared duck breast, tarragon creamed gnocchi, shaved radish carpaccio & rocket salad
Chorizo & Cajun chicken mac & cheese, smoked paprika & shredded red peppers

FISH

Pan-fried sea bream, crushed new potatoes, minted pea purée topped with sea samphire
Smoked haddock & sea trout fish pie with a chive mash & lemon thyme salsa verde
Citrus peel & smoked salt roasted salmon, Jerusalem couscous with orange & fennel
Harissa crusted salmon, quinoa & tomato salsa topped with tarragon verde dressing
Thai green prawn curry, saffron & lemon braised rice, coriander salad
Seared North Atlantic cod, potato & fennel purée, lemon butter & samphire
Classic fish & chips: fried plaice fillet, King Edward potatoes served with mushy peas in newspaper chip cones

VEGETARIAN

Cured tomato, pine kernel, kale & vegan Cheddar turnover, garden green purée (*vegan*)
Cranberry & Brie parcels, beetroot velouté, & feta crumble
Cream of wild mushroom gnocchi & truffle dressing
Thai green vegetable curry, Thai cabbage & Thai basil salad
Butternut squash, creamed gnocchi with chestnut & sage topped with shaved parmesan
Mac & cheese with grain mustard with smoked applewood cheese & roasted red peppers
Somerset Brie & wild mushroom risotto, pickled candied beetroot & beetroot dust

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BOWL FOOD

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COLD BOWL FOOD

MEAT

Tea smoked duck, roasted caraway pumpkin, pickled blackberries & ginger salad, baby gem
Basil pesto roasted chicken & rocket ciabatta bap, roasted red pepper
Grilled lemon & thyme chicken, winter root vegetable slaw, pomegranate crunch & truffle dressing

FISH

Tandoori cured citrus salmon, roasted apple, fennel & winter root slaw
Ceviche of sea bream, spring onion, mango & lime salsa, coriander salad
Beetroot cured salmon, potato roasted kasha & horseradish mayo

VEGETARIAN

Super food salad: Quinoa, grilled rainbow cauliflower, pomegranate & rocket, sage pesto (*vegan*)
Blood orange, fennel & baby beet salad with fennel tops, manuka honey dressing
Harissa dusted pumpkin, Moroccan couscous & toasted seeds

PUDDING

Pinna colada, coconut mousse, caramelised pineapple, rum gel & toasted coconut (*vegan*)
Warm sticky toffee pudding & toffee sauce (*vegan*)
Beetroot & chocolate cake, chocolate ganache & raspberries
Cinnamon Cox's apple crumble, cider custard
Chocolate & almond financier, caramel yoghurt mousse, chocolate sauce
Lime cheesecake & berry compote, meringues
Gingerbread, anise poached pears & crème fraiche

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