

FESTIVE Paradise

3 COURSES | £49 PER PERSON

STARTERS

FENNEL POLLEN SCOTTISH SMOKED SALMON GF*

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

BAKED GOATS CHEESE, CLEMENTINE, WALNUT & CRANBERRY SALAD V/GF

Mixed green leaves & cherry tomatoes in
honey & mustard dressing

DUCK RILLETTE

Toasted brioche, cornichons & fig chutney

WINTER SPICED PARSNIP SOUP VE/GF*

Roasted seeds, carrot & parsnip crisps

MAINS

ROASTED NORFOLK TURKEY CROWN & ALL THE TRIMMINGS GF

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

SALMON "SALTIMBOCCA"

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

FEATHER BLADE OF BEEF GF

Wholegrain mustard mash, buttered greens &
red wine gravy

DESSERTS

CHRISTMAS PUDDING VE/GF

Brandy cream & cranberry compote

STICKY TOFFEE PUDDING V/GF

Toffee sauce, & vanilla bean ice cream

CHOCOLATE HAZELNUT TORTE V

Sour cherry compote, vanilla ice-cream &
sesame tuile

ARTISAN CHEESE BOARD

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

BAKED BASQUE CHEESECAKE V/GF

Mulled winter berry compote

DRINKS

GLASS OF PROSECCO PER PERSON 6

HALF A BOTTLE OF WINE PER PERSON 14

THE
Palm House
VICTORIA

V Vegetarian

V* Vegetarian Option Available
GF Gluten Free

GF* Gluten Free Option Available

VE Vegan

VE* Vegan Option Available

CHRISTMAS PARTY *Sharing*

FESTIVE PLATTER (SERVES 3-4 PEOPLE) ————— 37

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

FESTIVE VEGETARIAN PLATTER (SERVES 3-4 PEOPLE) v ————— 34

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

THE
Palm House
VICTORIA

V Vegetarian

V* Vegetarian Option Available
GF Gluten Free

VE Vegan

VE* Vegan Option Available

GF* Gluten Free Option Available

WINTER Canapés

£4 per canapé | 4/6 canapés per person
Min order 50 per item

PLANT & VEGETARIAN

CHICKPEA & CAULIFLOWER BHABI WITH MANGO CHUTNEY **VE**

CHIPOTLE JACKFRUIT TACO **VE/GF***

CARAMELISED FIG, THYME & CHESTNUT TART **VE**

SUNDRIED TOMATO & BLACK OLIVE TAPENADE ON CROSTINI **VE**

CAMEMBERT CROQUETTES & MULLED CRANBERRY SAUCE **V**

MEAT

PROSCIUTTO & ASPARAGUS CIGAR **GF**

SAGE BUTTER GLAZED CHICKEN SKEWERS **GF**

BEEF SLIDERS

BARBACOA BEEF TACO **GF***

DUCK RILLET ON BRIOCHE CROUTE **GF**

FISH

SMOKED SCOTTISH SALMON BLINI

PRAWN SKEWER, SWEET CHILLI & LIME

CHIP SHOP COD & TARTARE SAUCE

SMOKED HADDOCK FISHCAKE, LEMON MAYO

CRISPY FISH TACO

SWEET

CHOCOLATE & ORANGE BROWNIE BITES **VE/GF**

SEASONAL FRUIT SKEWERS **VE/GF**

VANILLA CHEESECAKE

RASPBERRY PAVLOVA **V/GF**

STRAWBERRY & CHANTILLY CREAM TART **V**

THE
Palm House
VICTORIA

V Vegetarian

V* Vegetarian Option Available
GF Gluten Free

VE Vegan

VE* Vegan Option Available
GF* Gluten Free Option Available

WINTER Bowls

£8 per bowl | 3-4 bowls per person
Min order 50 per bowl

PLANT & VEGETARIAN

PUMPKIN TORTELLINI, SAFFRON CREAM, ROASTED
BUTTERNUT, PESTO OIL **VE**

WILD MUSHROOM, TARRAGON & BLACK TRUFFLE RISOTTO **VE/GF**

ROOT VEGETABLE & PUY LENTIL COTTAGE PIE,
SWEET POTATO MASH **VE/GF**

WINTER HEIRLOOM TOMATO & BOCCONCINI
MOZZARELLA SALAD **V/GF**

MEAT

LINCOLNSHIRE SAUSAGE, BUTTERY MASH &
CARAMELISED RED ONION GRAVY

GRILLED PEPPERED BEEF STEAK, THICK CUT CHIPS
& BEARNAISE SAUCE **GF**

ROASTED SAGE BUTTER BASTED CHICKEN
BREAST, PARSNIP PUREE & CRISPY PANCETTA **GF**

CORNISH LAMB RUMP, BRAISED RED
CABBAGE & ROSEMARY JUS **GF**

FISH

SALMON "SALTIMBOCCA" "COURGETTES CRISPS, LEMON BUTTER
SAUCE **GF**

CHIP SHOP HADDOCK, CRUSHED MINTED PEAS & TARTARE SAUCE

SALMON & COD FISH PIE, TOPPED
WITH VINTAGE CHEDDAR MASH **GF**

CRAYFISH & PRAWN COCKTAIL, GEM
LETTUCE & BLOODY MARY SAUCE

SWEET

CHOCOLATE & ORANGE BROWNIE **V/GF**

BAKED VANILLA CHEESECAKE & WINTER BERRY COMPOTE **V**

FRESH FRUIT SALAD, COCONUT CREAM, TOASTED SEEDS **VE/GF**

MANGO & PASSION FRUIT ETON MESS **V/GF**

THE
Palm House
VICTORIA

V Vegetarian

V* Vegetarian Option Available
GF Gluten Free

GF* Gluten Free Option Available

VE Vegan

VE* Vegan Option Available

FESTIVE 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

THE
Palm House
VICTORIA