Luxury British ultimate Christmas grazing board

Norfolk stuffed turkey slices, homemade Ham hock terrine bites, hand carved cured meats, seasonal relishes, pickled vegetables, olives, marinated artichokes and figs

Baked camembert with garlic, rosemary and festive cranberry chutney served on a wooden board with London Greenwich baked artisan bread

Main

Spiced squash, feta and roasted red onion wellington served with silky truffle and celeriac mash, festive greens, honey glazed carrots and finished with a rich cranberry jus (VE)

Tender Slow roasted venison served with silky truffle and celeriac mash, festive greens, honey glazed carrots and finished with a rich cranberry and game jus

Dessert

Indulgent chocolate and caramel jewel served with salted caramel sauce served with mulled berry compote

Coffee and mini mince pies