



Fallow Dining Menu

2 x courses £22 / 3 x courses £28

Min 20 guests or we can quote for less

Includes staff to deliver food, crockery and cutlery

Starter Selection

Smoked Salmon; rocket salad, crostini dill mayo
Roast Beetroot' candied walnuts, apple salad, whipped goats cheese
Soup; roast butternut squash caramelised red onion gourgere
Mackerel Pate; orange and red onion chutney, sour dough
Duck; tea and hickory smokedk, Beetroot and Orange Glaze

Main Selection

Roast Turkey, Beef or Vegan Wellington
Sage Pork and Panchetta Stuffing
Rosemary Salted Roast Potatoes
Maple Glazed Carrots and Parsnips
Olive Oil Sprouts
Red Wine and Cinnamon Braised Red Cabbage

Dessert Selection

Chocolate Latte Ganache Brownie: white chocolate chips, hob nob crumb, vanilla ice cream
Grilled Pineapple: rum chill syrup, vanilla ice cream (G/F)
Limoncello Tart: Cornish clotted cream
Mint Chocolate Torte: candied walnut, orange glaze (G/F)
Cheeseboard: long clawson stilton, cave aged cheddar, ash goats cheese, taleggio, artisan crackers, Surrey borage honey
All spice Apple and Pear Crumble with Cream

Build Your Own Finger Buffet

5- items £12.5, 7- items £17, 9-items
£21

Mini Game and Port Pies
Pork, Sage and Caramelised Red
Onion Sausage Rolls
Roast Beetroot, Haloumi and Sweet
Potato Mini Tower (V)
Walnut, Truffle Honey and Stilton
Cups (V)
'Posh Piggies in Plankets' Italian Pork
Wrapped in Pancetta
Smoked Salmon and Mascapone
Roulade
Turkey, Pancetta and Cranberry Club
Sandwich
Prawn Cocktail Filo Cups
Melon, Orange, Blueberry and
Cinnamon Granola Pot
Dark Chocolate Brownie, Snow Drop
Vanila Icing

Individual Buffet Boxes

£14

Delivered as a drop off or we can staff
your event

Pork, Honey, Apple and Ginger
Sausage Roll

Chorizo and Manchego Tarts

Chicken and Creamy White Wine Leek
Pie

Jackfruit Chilli Cups (VG)

Red Onion, Spinach, Sweet Potato
Pakora , served with Mango Chutnety
(VG)

Quiche Selection (Roast Aubergine and
Courgette Quiche / Goats Cheese
caramelised Red Onion (V)

Add a festive Dessert platter or
Cheese Board

Cygnat Hot Buffet Buffet

£18.00

Roast Turkey
Braised Red Wine Venison
Vegan Wellington
Sage Pork and Pancetta Stuffing
Rosemary Salted Roast Potatoes
Honey Glazed Carrots and Parsnips
Olive Oil Sprouts +Cinnamon Braised
Red Cabbage
Homemade Bread Selection

ADD

Dessert Selection

£ 4.00

Mint Chocolate Torte (G/F)
Cheeseboard: long clawson stilton,
cave aged cheddar, ash goats
cheese, taleggio, artisan crackers,
Surrey borage honey
All spice Apple and Pear Crumble with
Cream
Apple and Grapefruit Rum Trifle