



Fallow Private Dining

£60

Includes staff to deliver food, crockery and cutlery

Starter

Salmon Roulade; rocket salad, dill mayo
Winter Galette; roast beetroot' candied walnut, apple, goats cheese

Soup; roast butternut squash caramelised red onion gougere
Mackerel Pate; orange and red onion chutney, sour dough
Duck; tea and hickory smoked, beetroot and orange glaze

Main

Roast Turkey, Beef or Vegan Wellington
Sage pork and pancetta stuffing
Rosemary salted roast potatoes
Maple glazed carrots and parsnips, olive oil sprouts
Red wine and cinnamon braised red cabbage

Dessert

Pithivier, chocolate frangipane
Limoncello Trifle
Sticky Toffee Pudding, vanilla ice cream, banana beignet, butterscotch sauce
Crumble, apple, cinnamon forest berry forrest berry, crème anglais

Christmas Street Food

£22.50

Set up of Gazebo, hot serving equipment, staff to serve, social distancing measures

Main Selection

Shredded Turkey Burrito
sage pork pancetta stuffing, red wine cinnamon cabbage, sprouts

Vegan Burrito
red wine cabbage,,sage stuffing, beetroot, walnuts

On the Side

Rosemary Sea Salt Potatoes
homemade gravy

Dessert Pots

Limoncello Trifle Pots :
cream, apple, pear

Almond Crumble
all spice apple, pear and forrest berries, Chantilly cream

To Drink

Prosecco
Mulled wine

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 blankets' Italian pork wrapped in pancetta
Smoked salmon and mascapone roulade
Turkey, pancetta and cranberry club sandwich
Prawn cocktail filo cups
Limoncello Trifle Pots
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 wtih mango chutney (VG)
Quiche selection; (roast aubergine and courgette / goats cheese caramelised red onion (V)
Festive desserts and cheese boards available

Cygnnet Hot Buffet **£20**

Can be supplied hot or chilled, in individual boxes or sharer trays

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
Crumble; apple, cinnamon forest berry forrest berry