



Fallow Private Dining

£65

Includes staff to deliver food, crockery and cutlery

Daily baked bread selection

Starter

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

Soup: celeriac, caramelised red onion gougere Mackerel Pate: orange and red onion chutney, sour dough Duck: tea and hickory smocked, beetroot and orange glaze

Main

Roast Turkey – Daube of Beef – Pumpkin Chestnut Roast
Sage pork and pancetta stuffing
Rosemary salted roast potatoes
Maple glazed carrots and parsnips, olive oil sprout
Red wine and cinnamon braised red cabbage

Dessert

Pithivier: chocolate frangipane

Baked Plums, figs, basil, granola

Sticky Toffee Pudding: vanilla ice cream, banana beignet,

butterscotch sauce

Crumble: apple. cinnamon forest berry. crème anglais

Crumble: apple, cinnamon forest berry, crème anglais Christmas Pudding, vanilla ice cream

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, honey, apple and ginger sausage rolls

Roast beetroot, halloumi 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 mascarpone roulade

Turkey, pancetta and cranberry club sandwich

Prawn cocktail filo cups

Jackfruit chilli filo cups (VG)

Limoncello trifle pots Baileys brownie Ginerbread, fig preserve

Individual Feasting Boxes

These can be shipped nationwide, vegan and g/f options available

£19

Pork, honey, apple and ginger sausage roll

Chorizo and manchego tart

Mini game and port pie

Red onion, spinach, sweet potato pakora, mango chutney (VG)

Filo wrapped mince pie (V)

Baileys brownie

Orange blossom shortbread

!! Ideal for zooms, gifts or socially distant gatherings !!

Cygnet Hot Buffet

£20

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

Homemade Bread Selection

Roast Turkey / Braised Red Wine Venison / Vegan Pumpkin and Chesnut Roast

Sage pork and pancetta stuffing Rosemary salted roast potatoes Maple glazed carrots and parsnips, olive oil sprout Red wine and cinnamon braised red cabbage

Dessert Selection (add) £ 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

Apple and Grapefruit Rum Trifle