

Courtyard Deli & Kitchen Christmas Party

£26.50 per head



We want to make this a special event, so we are offering exclusive hire of our upstairs space for your Christmas party. We ask for a minimum of 15 guests for the booking and we can take up to 35.

We are offering 2 slots, either daytimes from 1200 onwards or evenings from 1900 onwards

Available from Monday 26th November to Friday 14th December

~ Menu Option 1 ~

On Arrival

Glass of Lunetta Prosecco

To Start

Jerusalem Artichoke Velouté with Wild Mushroom & Montgomery
Cheddar Choux Buns (v)

or

Brûléed Mushroom Parfait, Lightly Spiced Apricot Chutney, Toasted Sourdough (v)

For Main

Slow Roast Shoulder of Lamb, Shallot & Thyme Purée

or

Buche Ruffec Goats' Cheese Tartlet, Fig Relish, Sesame Seed Dressing (v)

Served with

Rosemary Roast Potatoes
Pistachio Butter Brussel Sprouts
Winter Greens
Christmas Stuffing

For Dessert

Caramel Panna Cotta, Gingerbread, Chocolate Dentelle
or
Chocolate Fondant Tartlet, Cocoa Nib & Hazelnut Praline

To Finish

Our 'Pain au Mince Pie'

~ Menu Option 2 ~

On Arrival

Glass of Lunetta Prosecco

To Start

Tatin d'échalotes et Mesclun (v)
Shallot Tarte Tatin, Dressed Garden Salad

or

Soupe aux Pois Cassés, Beignets Pignatelli et Crème Fouettée au Piment d'Espelette (v)
Split Pea Veloute, Gruyère Beignets, Espelette Pepper Chantilly

For Main

Parmentier de Canard Confit, Purée de Pomme de Terre au Noisettes
et Truffe, Sauce Vin Rouge

*Confit Duck Parmentier, Topped with Hazelnuts and Black Truffle Mashed Potatoes
with Red Wine Sauce*

or

Pithiviers aux Artichauts de Jérusalem et aux Noix avec sauce aux Canneberges au Porto (v)
Jerusalem Artichoke and Walnut Pithiviers with Cranberry and Port Sauce

For Dessert

Religieuse Mogador
Crispy Choux Buns with Milk Chocolate and Passion Fruit Ganache
or

Tartelettes Chocolat Clémentines et Fleur d'Oranger
Chocolate, Clementine and Orange Blossom Tartlet

To Finish

Our 'Pain au Mince Pie'