



# VINTAGE CIRCUS CHRISTMAS PARTY

## SEATED DINNER MENU

### To Begin The Show

Cured and smoked salmon with fennel, radish and chopped heritage egg dressing  
Whisky cured salmon with pickled kohlrabi and salad leaves, horseradish yoghurt  
Sea trout tartare with potato and radish salad, pickled cucumber, lemon thyme and yoghurt

Confit duck rillettes with smoked duck pate, celeriac, chicory and beetroot  
Pressed chicken terrine with whipped chicken parfait, golden raisin and verjus syrup  
Beef carpaccio and tartare with cured egg yolk, sour onions and Jerusalem artichoke  
Warm galette of baked celeriac and beetroot with whipped goats cheese V  
Salad of burrata, figs, blood oranges and chicory V

### The Main Event

Braised Ox Cheek with roasted mushroom, celeriac puree, broccoli, Honey glazed carrots and bone marrow crumb  
Aged beef sirloin with confit garlic, beef fat carrots, olive oil mash and savoy cabbage  
Roasted guinea fowl with mulled and spiced beetroot, roasted butternut squash, pearl barley and plums  
Roasted corn fed chicken with braised leeks, trompette mushrooms, mustard puree and truffled potato puree  
Roasted duck breast with red cabbage puree, potato fondants, glazed heritage carrots and chicory  
Roasted lamb rump with hotpot potatoes, hispi cabbage and confit carrots  
Baked cod with caramelised celeriac and chestnut puree, gnocchi and truffle sauce  
Stone bass with pumpkin puree, roasted salsify and olive oil mash  
Cornmeal panisse, king oyster mushroom, Jerusalem artichoke and gremolata V  
Winter squash, roast celeriac and beets, with pistou and smoked feta V





# VINTAGE CIRCUS

## SEATED DINNER MENU

### THE FINALE

#### PLATED DESSERTS

(Please choose 1 plated dessert for all your guests)

Dark chocolate delice, poached pear, whisky caramel and oat crumble

Dark chocolate fondant with salt caramel, cookie crumb and malt Chantilly cream

Citrus curd meringue with lemon sponge and sorbet

Blackcurrant mousse with vanilla cheesecake, buckwheat crumble and honeycomb

White chocolate and coconut mousse with mango and lime Chantilly

Black forest brownie trifle served in a martini glass

Pistachio and olive oil cake, hibiscus poached rhubarb and mascarpone

Cinnamon Apple tart, butterscotch and vanilla Chantilly

Warm spiced banana cake, caramelized pineapple, rum syrup and mascarpone

Raspberry and white chocolate cheesecake, crushed meringue

#### MINI DESSERTS

(Please choose 3 mini desserts as a plated trio or 4 displayed on a themed circus dessert table)

Lemon meringue pie macaroon

Mini Toffee apples

Selection of flavoured mini doughnuts with candy decorations

Salt caramel mousse shots

Cones of flavoured popcorn and candy floss

Chocolate hot dogs - brioche buns with chocolate ganache & mango coulis

Cantaloupe melon and strawberry shots

Fizzy lemonade jelly shots

Cupcake Ferris wheel

Lemon posset shots with popping candy

Chocolate bourbon brownie with maple miso butterscotch

Coconut chocolate dumbbells

Sweet potato cake with spiced mascarpone

Salt caramel cream choux buns

Churros sticks with dipping sauces

