

A VERY
MR FOGG'S
CHRISTMAS!

MR FOGG'S GIN PARLOUR

CANAPÉS

Goat's cheese crostini, served with tomato & black garlic ketchup **V** £4

Rice vegetable rolls, served with hoisin **VG** £4

Vegetable samosa **VG** £4

Turkey & fig cranberry tart £4

Pigs in blankets (two per portion) £4

Smoked salmon blinis, served with beetroot jam and dill mustard £4

Crayfish & crab bites, served with herb palmiers £4

Tempura king prawns, served with sweet chilli dip (two per portion) £4

Roast beef Yorkshire pudding, served with horseradish cream £4

Chicken, chorizo & rosemary miniature muffins, served with homemade chutney £4

Chilli & marmalade glazed pork £4

Mini beef burger £5.5

BOWLS

£10.5 per bowl

Roasted aubergine, toasted pine nuts and crispy basil, served on a swede mash **VG**

Truffle macaroni & cheese **V**

Cod, pea purée and crushed potato, served with lemon cream sauce and citrus crumbs

Braised feather blade beef and creamy mash, served with a redcurrant jus

Bacon-wrapped turkey, glazed carrots, cheese mash and wilted broccoli

DESSERTS

£4 per piece

Apple pie cinnamon roll

Bread and butter pudding with brandy cream

Chocolate fudge brownie

Lemon tart

Please note: All prices include VAT. A discretionary 15% service charge will be added to all food. The prices above do not include the cost of the chefs or equipment. There is a minimum order of 30 pieces per canapé & bowl options. Your complete order is required 14 days prior to your event. Menu content and prices are liable to change. Food allergen information for all dishes is available upon request.

BOOK



TODAY!