

*Hair of the dog welcome drink followed by an indulgent GT buffet...*

### **Breads & Nibbles**

A Selection of GT Home Baked Sourdoughs & Flavoured Butters

Oyster Bar with Head Chef's Condiments

Maple Roasted Popcorn // Olives // GT Smoked Spiced Mix Nuts

### **Starters**

Red Onion Marmalade & Goats Cheese Quiche, Watercress Salad

Marmalade & Clove Glazed Gammon

Oak Smoked Salmon Platter, Pickles, Rye Loaf, Whipped Cream Cheese

Lobster & Crayfish Cocktail, Marie Rose Sauce, Baby Gem, Tomato & Avocado

Chunky Crudités, Roasted Chickpea & Parsley Hummus, Grilled Garlic Flatbreads, Rocket & Pine Nut Pesto

### **Mains**

Poached Salmon, Pickled Cucumber, Dill & Chervil Gremolata

*"From the Kitchen"* Chargrilled Fillet of Beef, Chimichurri, Rocket & Blue Cheese Salad or Chargrilled Hispi Cabbage, Miso Glaze, Roasted Celeriac & Purée

Turkey Caesar Salad, Garlic Croutons, Gem Lettuce, Parmesan, Anchovies, Caesar Dressing

### **Sides**

Chunky Mixed Leaf Salad with GT Salad Dressing

Wholegrain Mustard Mayonnaise Potato Salad with Shallot & Herbs

Caramelised Sprouts, Pancetta Bacon, Mushrooms, Tarragon & Lemon Ragout

### **Desserts & Cheese**

Assiette of GT Desserts *"From the Kitchen"* Passion Fruit & White Chocolate Cheesecake // Pecan Tart & Poached Pear // Manjari Chocolate Brownie with Blackberries

The GT Croquembouche Tower, filled with Hazelnut Praline Mousse & Hazelnut Caramel

*"Boxing Day Fool"* Meringue, Cranberry Compote, Cinnamon Whipped Cream

Selection of British Cheeses, Served with GT Fruit Loaf, Homemade Crackers & Chutney, Roasted Apple Jelly

Please notify your host of any dietary requirements. (VG) Vegan (GF) Gluten Free (DF) Dairy Free

All above prices are inclusive of VAT. A discretionary service charge of 10% will be added to tables of 6 or more.