CHRISTMAS



CELEBRATIONS













CANAPÉS

FESTIVE

Whiskey cured Scottish salmon, pumpernickel, red currants
Turkey croquettes, spiced cranberry dipping sauce
Aubergine, pomegranate, mint & rose syrup (ve)
Pigs in blankets, honey & grain mustard

COLD

Parma ham, red pepper, rocket & balsamic rolls
Roast beef, horseradish, watercress, granary crouton
Scottish smoked salmon blinis, dill cream, cress
Atlantic prawn, slow roast tomato, avocado, caviar
Tomato & mozzarella crostini, basil pesto (v)
Courgette, aubergine & rocket focaccia bites (ve)

HOT

Chicken, sun-dried tomato & roasted new potato skewer
Beef short rib croquette bites, horseradish & watercress mayo
Crispy salmon fillet, tartare sauce, cress
Fish cakes, harissa mayo, lime
Broad bean, pea & spinach arancini, red pepper hummus (ve)
Caramelised red onion & Somerset brie tartlet (v)

SWEET

Chocolate brownie, vanilla cream, meringue Lemon & raspberry tartlet Black pepper & maple pineapple skewer (ve)

£4 per canapé | 6 canapés for £22 | 8 canapés for £30 A minimum of 4 canapes per person is required, with a selection of up to 8 canapés for the group.





CHRISTMAS MENU

Our Christmas menu includes Christmas crackers and table decorations.

STARTERS

Baked Somerset brie, garlic, thyme, rye crisps (v)
Scottish smoked salmon, gingerbread crumb, nutmeg cream
Ham hock, pickled carrot & mustard terrine, piccalilli, stollen cracker

MAINS

Roasted Norfolk turkey, chestnut & smoked bacon stuffing, potato cake, maple parsnips, thyme carrots, cranberry sauce
Braised lamb rump, grain mustard mash, wilted spinach, redcurrant & rosemary jus
Seared sea bass, potato rosti, grilled courgette, caviar cream, cress
Mushroom & butternut Wellington, roasted tomato sauce, braised leeks (v)

AFTERS

Sherry trifle
Christmas pudding, mince pie ice cream
Chocolate yule log, mulled wine cream

Mini mince pies & tea/coffee

2 courses for £42 | 3 courses for £48

The Christmas menu is available for lunch and dinner in all event spaces.





BOXING DAY & NEW YEAR'S DAY BRUNCH

Set in the stylish surrounds of The Other Kitchen, our Boxing Day & New Year's Day Brunch is the perfect way to relax and indulge after celebrating the festivities.

Available from 11am on both days our festive brunch menu has a selection of breakfast classics and brunch favourites, from eggs Benedict and full English to mac & cheese, shakshuka and savoury waffles.

For the full menu and to book please go to www.otherhouse.com/theotherkitchen/

Reservations Recommended 26 December & 1 January from 11am

Bottomless Brunch (choice of prosecco, bloody mary or mimosa)

£40 per adult, £20 per child





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