

Private Dining



PRE-DINNER BITES

Crispy Chicken skin cups

with a mushroom and chestnut stuffing, bread sauce and gravy

Rare roast beef, & straw parsnip chips

with a horseradish cream

Salmon tartare

with beetroot and dill

Seared cranberry and black pepper crusted tuna

Quail egg

with celery salt

Parsnip soup shot

with truffle oil

MAINS

Slow braised beef short ribs, in a rich red wine jus

Stuffed Turkey breast

with sage and onion stuffing

Slow roast shoulder of lamb

with rosemary and garlic

Roast Pork belly

with crunchy crackling

Perfectly pink slow roast beef

Tomato and feta baklava

Cannellini bean, butternut squash and fennel gratin

Chestnut, spinach and stilton en crouete

SIDE OPTIONS

Roast garlic and lemon Brussel sprouts with toasted almonds | Steamed baby carrots | Roast parsnips with garlic and rosemary | Crunchy green beans with garlic oil | Crunchy broccolini | Fluffy roast potatoes | Gravy | Bread sauce | Sage and onion stuffing | Pigs in blankets

STARTERS

Smoked chicken Waldorf salad

Beef Tartare stack

with a quail egg and crispbread

Crayfish and avocado cocktail

Smoked salmon carpaccio

with beetroot orange and horseradish

Lobster tail salad

with orange, avocado, and green leaves

Cauliflower, watercress and stilton soup

Whipped goats cheese crostini with a poached pear and leafy salad, hazelnuts and honey

DESSERTS

Rhubarb tart

with whisky mascarpone

Salted Caramel and Chocolate tart with raspberries and whipped cream

Lemon posset and blueberries

Decadent chocolate pot and raspberries

Banoffee pie tartlet

Eton mess and honeycomb shards

Raspberry and white chocolate cheesecake

Lemon Meringue Pie

Christmas pudding and custard

CHEESEBOARD

A selection of artisan cheese, crackers, chutneys, and fruit

COFFEE, TEA, & PETIT FOURS

A selection of Petit Fours, filtered coffee and a tea selection

Contact: Orders@surrey-pantry.com | 01483 608151