



christmas at quo vadis  
2018

# christmas at quo vadis

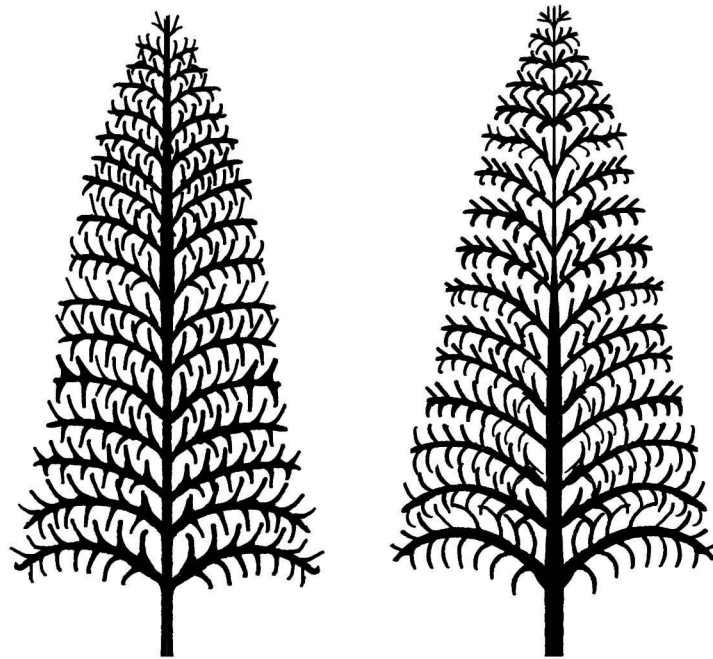
## 2018

Our Christmas menus are designed as 'feasting' style menus, with each course served on large dishes for your party to share.

Please select one menu for the whole group to share.

Vegetarian, vegan or pescatarian guests can be catered for separately

Should you wish to swap desserts between the menus, this is possible.



## FESTIVE FEASTING

*The following menus are designed as 'feasting' style menus,  
with each course served on large dishes in the centre of your table for your party to share.*

*Please select one menu for the whole party to share.*

£45

baked salsify & parmesan  
beetroot & soft boiled egg salad  
chicken liver pâté, pickles & toast

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chicken pie  
bowls of mash & sprout tops

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st clements trifle

£55

baked salsify & parmesan  
chicken liver pâté, pickles & toast  
cured salmon, horseradish & beetroot salad

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roast, butterflied leg of lamb, rosemary  
gratin daphinoise & sprout tops

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mincemeat & apple tart, jersey cream

## FESTIVE FEASTING

£65

baked salsify & parmesan  
chicken liver pâté, pickles & toast  
crab & sea vegetable salad

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roast sirloin, horseradish & pickled walnuts  
roast rosemary potatoes & sprout tops

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chocolate trifle

£70

baked salsify & parmesan  
chicken liver pâté, pickles & toast  
crab & sea vegetable salad

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roast breast of turkey  
roast potatoes, stuffing, pigs in blankets, sprout tops & gravy

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a whole steamed marmalade & ginger pudding, custard & cream

*(our turkey has been boned & rolled)*

## D I E T A R Y   R E Q U I R E M E N T S

*vegetarian, vegan or pescatarian guests are catered for separately  
please confirm required numbers of each option in advance of your event*

### F I S H

roast cod, artichokes & gremolada

### V E G E T A R I A N

*starter*

stilton, pear, quince & walnut salad

*main course*

celeriac tarte tatin, pumpkin, mushrooms, chestnuts, leaves & sage

### V E G A N

*starter*

fennel, bitter leaf, pear, quince & walnut salad

*main course*

celeriac tarte tatin, pumpkin, mushrooms, chestnuts, leaves & sage

## C A N A P E S

£9 for 3PP

£12 for 4PP

cheese straws

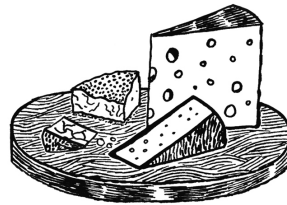
devils on horseback

crab & mayonnaise toasts

cod's roe, almond & herbs on baby gem

chicken liver pâté toasts

artichoke, goat's curd & olive crumb crostini



british cheese, oat cakes & quince jelly £10 pp

coffee & truffles £5 per person

coffee & a ravioli san giuseppe £5 per person

