



Stylish festive street-food menu

Enjoy a street-food style festive celebration in our stylish State Rooms & Rooftop Terrace. Choose two or three stations.

A twist on tradition

Live carving - Jerk roast bronze turkey crown

Nut quinoa loaf with butternut squash, pine nut & walnuts (v)

Sea salt & rosemary parmentier sweet potatoes (v)

Crushed buttered parsnips (v)

Thyme & garlic chantenay carrots(v)

Shredded sprouts, petite pois with chestnuts (v)

Cranberry sauce & homemade gravy

Gravlax station

Live carving - choose from Caribbean jerk, beetroot & orange or vodka & dill

Baked sourdough & multigrain bloomer

Deep fried capers & sous shallots

Dill mustard mayonnaise & zingy citrus crème fraîche

Bean, pea, scallion & potato salad (v)

Roquefort, pear, candid walnuts & red endive salad (v)

Spinach, fennel pomegranate & orange salad (v)

Indian live wrap bar

Tandoori chicken

Lamb tikka

Paneer, spinach & chickpea balti (v)

All served in a warm wrap, rolled to order with a choice of sauces, chutneys & salads

Asian fusion

Choose between sticky hoisin duck or coriander, garlic & lime marinated tofu with kimchi (v) served with spring onions, chillies, pickled ginger & sesame seeds

Mini bowls of Thai chicken curry with steamed lemon grass scented rice

Shredded Chinese cabbage & pak choi salad with roasted cashew nut, soya, spring onion & honey dressing (v)

Vermicelli, noodles, mangetout & edamame bean salad with Mirin (v)

Also choose to between a sushi platter or Miso soup (v) as part of this station

Vegetarian Californian roll (v)

Tuna nigiri

Salmon & avocado roll

All things sugar & spice

New York Oreo cookie cheesecake (v)

Mince pies with spiced cranberry compote (v)

Mini sherry trifles (v)

Chocolate & cherry Yule log (v)

Pecan pie with cinnamon cream (v)



Green leaf symbolises a healthy lifestyle choice. (v) denotes vegetarian dishes. If you or your guests have any allergens or special dietary requirements, please let your Event Manager know and on the day speak to an Operations Manager. All prices are exclusive of VAT at prevailing rate. All menus are subject to seasonal changes. Prices are valid from 1st April 2017 - 31st March 2018.