

Festive Menu's

Our chefs have created mouthwatering menus full of festive treats to delight every appetite this Christmas.

With modern twists on loved classics showcasing the best of british, and gloriously traditional roasts with all the trimmings there's nowhere better to enjoy all the festive season has to offer at CPFC.

STARTERS (Choose 2)

Chicken liver parfait

Pickled cranberries | baby watercress

Traditional gravlax salomon

Celeriac slaw | sweet lemon dill dressing

Honey roasted parsnip soup

Granny Smith apple | curry oil

Mains (choose 2)

Free range bronze turkey

Chestnut & sage stuffing | roasted potatoes | traditional accompaniments

Root vegetable pithivier

Hollandaise | crispy sage

Roasted seas bass

Roasted potatoes pearl | baby carrots | lemon sauce | sea samphire

DESSERTS

Traditional christmas pudding

Brandy butter | vanilla custard

Chocolate delice

Double chocolate mousse | white chocolate | raspberry

Cheese platter

Selection of english cheeses - chutney - celery - grapes - crackers (v)

Mince pies served with coffee & teas

Christmas festive finger buffet

Offered for lunch or dinner, where no tables are needed and where guests can move freely in the area. The dishes are served in buffet style whilst standing. The menu is according to the season and the local specialties or specific nutritional requirements.

Please choose 5 options, additional options are available at a surcharge.

- Chicken tikka kebabs with mint & cucumber dip
- Mini steak & ale pies from Goddard
- Mini cheese and onions pies from Goddard
- Mini Crystal Palace cheese burger in brioche bun
- Smoked salmon crème cheese blini topped with caviar
- Mini yorkshire pudding - rare beef - horseradish cream
- Pigs in blankets
- Thai chicken soup
- Gouda & mozzarella bites - chili jam
- Mac & cheese croquette
- Turkey, cranberry, pancetta
- Butternut squash, feta, sun-dried tomato
- Salmon caponata, romanesco, herby white quinoa
- Devils on horseback
- Crispy brussel sprout, toasted almonds