



Sévine

BRASSERIE & BAR

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Festive Menu
2024

Buffet

SILVER BUFFET

£28 per person

Selection of Mini Soft Rolls

Poached salmon, Crème fraîche and dill, Turkey, stuffing and cranberry sauce, free range egg mayo and cress

Roasted New Potatoes

Chicken Mini Breast Fillets on Skewers

Vegetarian Scotch Eggs

Pork And Apple Sausage Roll, Onion Chutney

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GOLD BUFFET

Includes all Silver options, £48 per person

Selection of Cured Meats

Salami, air dried ham, chorizo, baguettes, apple chutney

Mini Turkey and Cranberry pie or Steak & Ale

Cheeseburger Sliders

Mini Teriyaki Skewers, Sriracha Alioli

Tomato And Basil Bruschetta

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CHEESEBOARD SELECTION

For 20-30 guests £200

Blacksticks blue, Castello Ticker mature cheddar, Paysan Breton Brie, apple and date chutney, crackers.

Canapés

CANAPÉS

Three Items £7, Six items £12, Nine items £18

Scottish Smoked Salmon, Lemon Cream Cheese, Caviar

Spicy Avocado And King Prawn Crostini

Cheeseburger Sliders

Beetroot And Goats Cheese Tartlet

Mini Fish And Chips

Mini Steak And Ale Pie

Mini Turkey and Cranberry pie

Caramelised Onion And Brie Tartlet



Red Pepper And Lemon Hummus



Celery, and carrot crudites.



Chicken Mini Breast Fillets on Skewers



Garlic and herb dressing or barbeque.



Tomato And Basil Bruschetta

Pork And Apple Sausage Roll, Onion Chutney

Mini Teriyaki Skewers, Sriracha Alioli

Pea, Ricotta, Prosciutto And Feta Crostini

Roast Beef, Caramelised Onion, And Stilton Tartlet

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SWEET OPTIONS

Selection Of Macaroons

Chocolate, lemon, raspberry, coffee, vanilla

Chocolate Brownie Mini Bites

Fresh Fruit Skewer

Pineapple, melon, strawberry, red grapes.



Festive Menu

3 COURSES FOR £45

STARTERS

Roasted butternut squash soup, toasted pine nuts, beetroot oil, wedge of bread
Gravadlax smoked salmon cured in festive spices, celeriac and fennel salad,
lemon crème fresh

Moroccan hummus, carrot and cucumber crudités, toasted flatbread

King prawn and crayfish cocktail, Bloody Mary sauce, toasted sourdough, lemon

MAINS

Sévine Festive Turkey Crown

*Bacon wrapped chipolata, goose fat roasted potatoes, creamed leeks, Brussel sprouts and roasted chestnuts,
maple parsnips, chantenay carrots, cranberry stuffing, gravy.*

Scottish Salmon Fillet

Sea salt, rosemary and lemon roasted new potatoes, dill, king prawn butter, curly kale, shredded leeks.

Baked butternut squash and lentil wellington

*Roasted butternut squash, beetroot, spinach, wrapped in puff pastry. Roast potatoes, maple parsnips, Brussel
sprouts and roasted chestnuts, gravy*

Striploin of Beef

*Goose fat roast potatoes, creamed leeks, Brussels sprouts and roasted chestnuts, maple parsnips, chantenay
carrots, horseradish cream, gravy, beef dripping Yorkshire pudding.*

PUDDINGS

Christmas pudding, brandy butter ice cream, or pouring cream
Cox's apple, pear and fig crumble, brandy custard OR vanilla ice cream
Vegan chocolate orange tart, mulled wine shot

Cheeseboard

French brie, stilton, cheddar, crackers, spiced apple chutney, grapes

All of our food is prepared fresh daily, whereby nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are prepared in the same kitchen. Fish dishes may contain bones, whilst we take every step to remove all. A discretionary service charge of 13% will be added.



Christmas Day Menu

£99 PER ADULT | £45 PER YOUNGER GUEST UNDER 12

Selection of Smoked Salmon Canapés and a Glass of Fizz on Arrival

STARTERS

Devon Crab and Prawn Cocktail, avocado, lettuce, cucumber, bloody Mary dressing
Roasted Celeriac and Chestnut Soup, truffle oil, bread
Pumpkin, Spinach & Vegan Feta Cheese Tart, toasted pecans
Chicken, Ham Hock & Parma Ham Terrine, pickles, truffle mayo, sourdough

AMOUSE-BOUCHE

London Sloe gin and lemon

MAINS

Sévine Festive Turkey Crown

Bacon wrapped chipolata, goose fat roasted potatoes, creamed leeks, Brussel sprouts and roasted chestnuts, maple parsnips, chantenay carrots, cranberry stuffing, gravy.

28 Day Dry-Aged Striploin of Beef

Goose fat roast potatoes, creamed leeks, Brussels sprouts and roasted chestnuts, maple parsnips, Chantenay carrots, horseradish, gravy

Baked Butternut Squash and Lentil Wellington

Roasted butternut squash, beetroot, spinach, wrapped in puff pastry. Roast potatoes, maple parsnips, Brussel sprouts and roasted chestnuts, gravy

Pan Seared Salmon Fillet

Braised leeks, roasted new potatoes, samphire, lobster bisque

PUDDINGS

Christmas pudding, brandy butter ice cream

Chocolate Brownie, vanilla ice cream

Vegan chocolate orange tart, mulled wine shot

Cheeseboard

French brie, stilton, cheddar, crackers, spiced apple chutney, grapes

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