



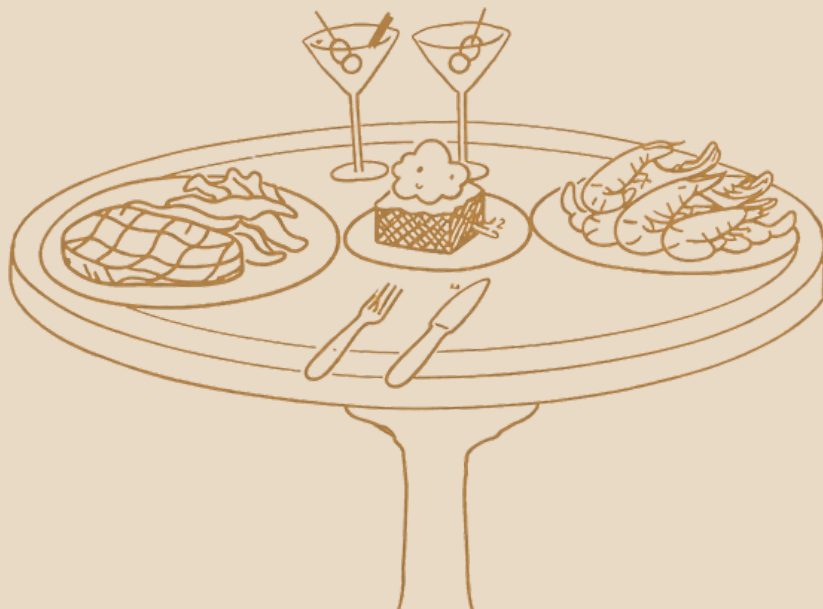
CHRISTOPHER'S

# SET MENUS

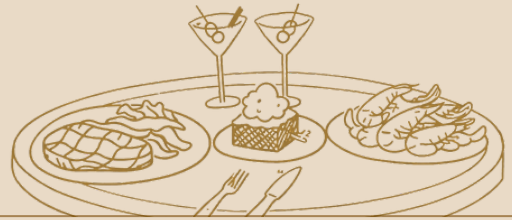
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*Should you have an allergy of any kind, please advise the waiting staff. A menu detailing allergens is available upon request. Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our food/drinks will be free of any traces of allergens, including peanuts. (v) vegetarian, (vg) vegan, (gf) gluten free  
A 13.5% service charge will be added to your bill | All prices are inclusive of VAT*



# SET MENUS



## 3 COURSES | £65

**Jerk-spiced shredded chicken tacos** | Red cabbage slaw, smashed avocado, sweet potato crisps, crème fraîche

**Harissa grilled shrimps** | Black bean & tomato salsa, corn cakes

**Caesar salad** | Romaine lettuce, focaccia croutons, parmesan (v option available)

**Blackened Salmon** | Jambalaya risotto

**Chipotle chicken breast** | red rice, chilli, lime & cabbage slaw

**C's pink sauce rigatoni** | (add shrimps £9)

**New York vanilla cheesecake** | berry compote

**Warm chocolate fudge brownie** | vanilla bean ice cream, valrhona chocolate sauce

**Pecan pie** | espresso ice cream, candied pecans (vg option available)

## 3 COURSES | £70

**Dynamite shrimp tempura tacos** | Chilli mayo, cabbage, avocado

**Slow cooked lamb tortilla** | Apple & avocado slaw

**Christopher's chopped salad** | Iceberg lettuce, cucumber, tomato, corn, avocado, mozzarella, balsamic & honey dressing (VG option available)

**Chipotle chicken breast** | Red rice, chilli, lime & cabbage slaw

**Seared wild bass** | Smashed jersey royals, smoked almond crumble, orange & cardamom dressing

**USDA prime rib-eye steak** | Chimichurri sauce, fries, chilli almond broccoli (£10 supplement)

**Wild mushroom linguine** | Crème fraîche (add chargrilled chicken £9)

**Coconut & lime parfait** | Lime granita

**Warm chocolate fudge brownie** | Vanilla bean ice cream, valrhona chocolate sauce

**Pecan pie** | Espresso ice cream, candied pecans

## 3 COURSES | £80

**Buffalo mozzarella (v)** | Grilled peaches, arugula

**Wagyu beef carpaccio**

**Lobster bisque** | Lobster dumplings

**Berberé marinated lamb chops** | Cumin spiced lamb shoulder, pomegranate yoghurt, mango jam

**Seared wild bass** | Smashed jersey royals, smoked almond crumble, orange & cardamom dressing

**Scottish 8oz fillet** | Peppercorn sauce, steamed spinach, parmesan truffle fries (£15 supplement)

**Asparagus, caramelised piquillo pepper & goats curd tarte tatin (v)**

**Warm chocolate fudge brownie** | Vanilla bean ice cream, valrhona chocolate sauce

**Coconut & lime parfait** | Lime granita

**Pecan pie** | Espresso ice cream, candied pecans

# CANAPE MENU

We recommend: 8 canapés per person for a 2-hour Reception or 10 canapés per person for a 3-hour Reception



5 EACH

**Deep-fried Mozzarella Balls**  
Marinara sauce  
**Minted Pea Risotto**  
**Corn Cakes**  
Guacamole, tomato & red onion salsa  
**Zucchini Tempura Fries**  
Ginger soy dip

5.5 EACH

**Southern-Grilled Chicken Satay**  
Spicy peanut dip  
**Smoked Salmon**  
Rye bread, sour cream & capers  
**Shrimp & Salmon Fishcake**  
Harissa or basil mayo  
**Tuna Tacos**  
Tuna tartare, avocado, wasabi mayo

6 EACH

**Seared Beef**  
Mini bruschetta, rocket pesto  
**Mini BBQ-rubbed Hamburger**  
Mustard aioli  
**Mini Fish & Chips**  
Tartare sauce  
**Pulled Pork Mini Rolls**  
Caramelised onions  
**Wild Mushroom & Truffle Crostini (v)**  
Popcorn shrimp guacamole  
**Beetroot Macaroons (v)**  
Horseradish cream  
**Mini Reuben Sandwich**  
Salt beef, sauerkraut, dill pickle mayo

6.25 EACH

**Fried Calamari**  
Harissa mayo  
**Spiced Lamb Burgers**  
Tzatziki  
**Chicken & Tarragon Mousse**  
Rice cracker

6.50 EACH

**Tuna Tartare**  
Guacamole  
**Mini Crab Cakes**  
Red pepper mayo

9 EACH

**Seared Scallop**  
Pea & mint purée  
**Foie Gras 'Lollipop'**  
Sauterne jelly, pistachio praline

## BOWL FOOD

**Lamb Cutlet** 15  
Lentils & quinoa  
**Blackened Salmon** 13  
Jambalaya risotto  
**Guacamole** 10  
Chilli, lime, coriander, smoked paprika, tortilla chips  
**Minted Pea Risotto (v)** 12  
**Maccheroncini (v)** 11  
Baby tomato, spinach, ricotta  
**Blackened Shrimp** 15  
Corn cake, black bean salsa  
**Cajun Spiced Chicken** 13  
Apple coleslaw, avocado, sweet potato mash  
**Christopher's Chopped Salad (v)** 11  
Iceberg lettuce, cucumber, tomato, corn, avocado, mozzarella, balsamic & honey dressing (VG option available)

## SMALL BOWLS

**Marinated Olives** 7  
**Mixed Spiced Nuts** 7  
**Chunky Fries** 7  
Chilli mayo

## SUBSTANTIAL

**Seared Philly Steak Mini Rolls** 10  
**Mini Lobster Rolls** 13  
**Crispy Shrimp Sliders** 7.25

## SWEET | 5 EACH

**Mini Chocolate Brownie**  
**Mini New York Cheesecake**  
**Mini Pecan Maple Pie**  
**Mini Ice Cream Cones**

# BREAKFAST OPTIONS



## BUFFET STYLE BREAKFAST | 35 PER PERSON

Scrambled Eggs | Smoked Salmon | Sausages | Oven-roasted Tomatoes | Boston Baked Beans | Sweet-cured Crispy Bacon | Baked Potato Rosti | Warm Sourdough Bread | Buttermilk Pancakes (v) with maple syrup | Blueberry Buttermilk Pancakes (v) with blueberry compote | Unlimited Filter Coffee | English Breakfast Tea

## PLATED BREAKFAST | 30 PER PERSON

Choose between: Smoked Salmon & Scrambled Eggs | Buttermilk Pancakes with Maple Cured Bacon  
Served on side table: Grapefruit & Orange Segments | Figs & Dates with Greek Yoghurt & Maple Syrup | Warm Sourdough Bread | Unlimited Filter Coffee | English Breakfast Tea

## CONTINENTAL BREAKFAST | 30 PER PERSON

Selection of Breakfast Pastries | Selection of Ham & Cheese | Selection of Fresh Fruit | Greek Yoghurt | Warm Sourdough Bread | Unlimited Filter Coffee | English | Breakfast Tea

## EXTRAS

Jugs of Orange Juice (Additional £18) 4/5 glasses  
Still or Sparkling Water (Additional £6)

## WEEKEND BRUNCH MENU 3 COURSE | 55 PER PERSON

**AVAILABLE SATURDAY AND SUNDAY, 11AM - 4PM**

### Christopher's chopped salad (v)

Iceberg lettuce, cucumber, tomato, corn, avocado, mozzarella, balsamic & honey dressing (VG option available)

### Avocado & Tomato Sourdough Toast (v)

Feta crumble, chilli, lime, flaxseeds

### Buttermilk Pancakes

Maple-cured bacon, maple syrup

### Fried Chicken & Waffles

Chipotle sauce, maple syrup

### Wagyu Burger (£5 supplement)

Lettuce, tomato, mayo, caramelised onions, dill pickle, Monterey Jack cheese

### Huevos California

Tortilla, chilli salsa, guacamole, Monterey Jack cheese, fried eggs

### Eggs Benedict

### Pistachio & White Chocolate Pannacotta

Fresh raspberries, raspberry coulis, pistachio praline

### Pecan Pie

Espresso ice cream, candied pecans

### New York Cheesecake

Berry compote

### Chocolate Brioche French Toast (£10 supplement)

(milk or dark), vanilla ice cream, chocolate sauce

## SIDES | 6.5 EACH

Fries | Sweet potato fries | Tobacco onion rings | Baked potato rosti | Honey-roasted carrots | Chilli almond broccoli

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A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL | ALL PRICES ARE INCLUSIVE OF VAT  
(V) VEGETARIAN, (VG) VEGAN, (GF) GLUTEN