

Christmas Night Grazing Hamper

**Selection of Cobble Lane cured meats
with pickled garden vegetables**

**Port-soaked Colston Basset stilton
with pickled celery, grapes,
rosemary crackers & fig chutney**

**Mary Button's pork and Dovedale
pie with homemade piccalilli**

**McNeils cider cured salmon with
Staffordshire oatcakes,
horseradish cream & caviar**

Kale, cranberry & walnut slaw

**Loaf Guinness & Cheddar bread
with Dalton's butter**

Truffle & Parmesan popcorn

Root vegetable crisps

Sweet Treats

Millionaire's Shortbread

Stollen

**Cranberry & Clementine
Bakewell Tart**



WILDHIVE FOOD PHILOSOPHY

We grow in our kitchen garden, buy from local producers and source the best of British.

ALLERGENS *Some dishes can be adapted, please ask*

G gluten **E** eggs **F** fish **PN** peanuts **SH** shellfish **MOL** mollusc **CR** crustacean **SOY** soya **D** cows milk/lactose
TN tree nuts **C** celery **M** mustard **SS** sesame seeds **SUL** sulphites **L** lupin