

FESTIVE MENUS

Christmas

Re-Imagined



Christmas Tasting Menu

6 Course Festive Menu



1st Course

Honey Mustard and Ham Terrine

With apricot and apple chutney served with crostini

2nd Course

Seared Scallop

Butternut squash puree, pickled cauliflower & garlic oil

3rd Course

Turkey Ballotine

Roasted garlic and herb potatoes, pancetta, sprouts, caramelised carrots, glazed parsnips, apricot & sage stuffing and carrot puree with turkey gravy

4th Course

Melting Chocolate Dome

Hot pouring chocolate to reveal a chocolate praline dessert with cherry compote

5th Course

Platter of Festive Cheeses

Homemade cranberry and clementine chutney, fruits, and crackers

6th Course

Coffee Cream & Festive Petit Fours



Christmas Menu



Starters

Curried Chicken Rillettes with Roast Cauliflower Puree, Pickled Cauliflower, Onion Bhaji & Soused Raisins

Spiced Pear, Black Stick Blue & Toasted Hazelnut Salad with Wild Rocket, Chicory & Raspberry Walnut Dressing

Honey Roast Parsnip & Brambly Apple Soup with Carrot Crisps & Sage Oil

Posh Prawn Cocktail: Tempura Crayfish, Bloody Mary Poached Tiger Prawns, Crispy Gem, Charred Lemon with Chorizo Gazpacho Dressing

Main Courses

Turkey Ballantine, Chestnut & Mincemeat Stuffing, All Classic Christmas Lunch Sides, Glazed Roots, Turkey Gravy

Roast Belly Pork Porchetta, Spiced Crackling, Sage & Roast Shallot Stuffing, Fondant Potato, Honey & Tarragon Glazed Carrots, Apple Puree & Sage Jus

Wild Mushroom & Roasted Chestnut Wellington with Watercress Veloute (vg)

Pan Roast Stone bass with Parmentier Potatoes, Peas, Savoy Cabbage, Pancetta & Thermidor Sauce

Goats Cheese & Spinach Risotto Cake with Sautéed Greens, Roast Butternut Squash & Sage Veloute (v)

Desserts

Black Forest Trifle: Kirsch Madeira Cake, Cherry Compote, Vanilla Creme Patisserie, Kirsch & Dark Chocolate Chantilly & Dark Chocolate Shard

Spiced Plum Christmas Pudding with Rum Custard

White Chocolate & Clementine Cheesecake with Brandy Snap Tuile

Ferrero Roche Pavlova

Tea, coffee & mince pies

£3.00 per person



All our menus only include 1 starter, 1 main course and 1 dessert for all your guests (dietary menus separate). If you wish to offer a choice of menu to your guests, which a pre order is required for, there is an additional cost of £10.00 per person, per course, we are only able to offer a max of 3 dishes per course which does have to include a dietary dish.

Hot Buffet



Mains

Roast Sirloin of Beef

With Yorkshire pudding, horseradish, gravy, roast potatoes, peas, carrots and swedes, broccoli or cauliflower cheese & red cabbage

Roast Turkey

Breast of turkey with stuffing, sprouts, carrot & cauliflower gratin, cranberry sauce and gravy

Roast Loin of Pork

With apple sauce, stuffing, gravy, roast or mashed potatoes, roast baby carrots, spiced red cabbage and green beans

Honey Roast Ham

Crushed garlic potatoes or grain mustard mash, baby corn carrots green beans

Additional Mains

Hot Smoked Trout Gougères

Wild Mushroom & Chestnut Tart with spiced mushroom ketchup (v)

Sage Turkey Meatballs with cranberry thyme glaze & crispy shallots

Honey Whipped Stilton, Port Poached Pear & Candied Walnut Crostini's (v)

Additional Sides

Cauliflower Cheese

Sage Roasted Hasselback Potatoes with sticky fig & date jam

Roast Garlic & Sage Bravas Potatoes with chestnut aioli

Long stem Broccoli Au Gratin

Fine Beans with red pepper & toasted almonds

Crushed Butternut Squash

Roasted Parsnip with honey

Creamed Leeks

Red Cabbage



Christmas Street Food



Yorkshire Pudding Wrap - a Yorkshire pudding with a full roast dinner
Turkey Cranberry and apple stuffing roasts potatoes glazed carrots gravy

Hot Dogs - German sausages with caramelised onions and mustard

Chicken Tenders - with hot honey glaze

Fried Camembert Bites - with a chilli jam and fresh chillies

Festive Turkey Burger - with cranberry chutney, melted brie & crispy
bacon

Loaded Festive Fries - pulled turkey, Wensleydale, honey roast parsnips
bites and orange stuffing crumb and gravy

Halloumi fries - with honey and sesame

Cheese pear and candied walnut lollipops

Sage Turkey Meatballs - with cranberry thyme glaze & crispy shallots

Honey Whipped Stilton - with port poached pear & candied walnut crostinis

Sage Roasted Hasselback Potatoes - with sticky fig & date jam

Wild Mushroom & Chestnut Tart - with spiced mushroom ketchup

Turkey & Stuffing Sausage Roll - with cranberry relish



Festive Canapes



Turkey, Stuffing and Cranberry Puff
Filo Pastry Stuffed with Caramelised Onion and Goats Cheese (v)
Smoked Haddock Fritters with sambal dip
Turkey & Cranberry Sausage Roll
Roasted Vegetables & Cranberry Roll (vg)
Pork & Chestnut Sliders with apple sauce
Smoked Duck with clementine & rosemary gel
Slow Cooked Brisket, Yorkshire pudding and horseradish bechamel
Toad in the Hole with glazed currant and orange sausages
Cranberry Focaccia (vg)
Black Stick Blue Cheese Gougere (v)
Tempura Sprouts and Chorizo with hot bacon and mustard
Black Pepper, Sage & Onion Pork Skewers with apple & Calvados puree
Smoked Salmon, Beetroot and Cream Cheese Tart with pickled apple
Chicken, Date and Pistachio Roulade with cumberland sauce
Scallops with parsnip puree and pancetta crumbs
Bubble and Squeak Croquettes with warm redcurrant and thyme jus (vg)
Roasted Sprouts with chestnut puree (v)
Smoked Salmon and Dill with rye crisp bread
Beef and Chips with mustard
Bacon Halloumi Bites
Honey Halloumi Bites (v)
Cranberry Pecan Goats Cheese Truffles(v)
Goats Cheese stuffed dates with walnuts and honey
Crudit  Shots, red pepper, and hummus (vg)



Christmas Dessert



Toffee Apple Syllabub with honeycomb
Burnt Orange and Treacle Tart
Lemon and Ginger Posset and a brown sugar tuile
White Chocolate, Elderflower and Rhubarb Trifle
White Chocolate, Raspberry and Rose Water Trifle
Christmas Pudding with brandy cream
Cranberry, Orange and Chocolate Pavlovas with mint chocolate shavings
Rich Chocolate Torte with winter berry compote
Churros with cinnamon and orange chocolate dipping sauce
White Forest Meringue Roulade with cherries
Festive Apple Strudel with custard
Chocolate Hazelnut Cannoli
Spiced Waffles with cinnamon pears nutmeg maple syrup and whipped cream
Chocolate Hazelnut and Clementine Crepes
S'more Cookies

