

FESTIVE MENUS

Christmas Reinvented



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

Baileys on ice to finish



Christmas Menu

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 £5.00 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.



Starters

Roast Carrot & Parsnip Soup with honey & thyme crème fraiche

Pork Cheek & Black Pudding Terrine crispy ham with a spiced apricot chutney & watercress salad

Baked Camembert studded with rosemary & garlic served with a cranberry & clementine marmalade and toasted focaccia

Celeriac Apple and Chestnut Risotto with a parsnip crisp (vg)

Lemon & Dill Dry Cured Salmon with a fennel & celeriac slaw and a soured apple gel

Main Courses

Roast Cheshire Turkey with crispy roast potatoes, honey roasted carrots and parsnips, pigs in blankets, cranberry stuffing, roasted sprouts with chestnuts and carrot puree with a rich gravy

Roast Duck Breast with goose fat fondant potato, morello cherry sauce, beetroot puree & sauteed savoy cabbage

Seared Seabass & King Prawns with a pea & smoked bacon mash, champagne butter sauce & charred baby leeks

Mushroom Kiev with a garlic and chive butter, roast potatoes, roasted parsnips & carrots and a creamy garlic sauce

Brisket of Beef with creamy mash, glazed carrots, longstem broccoli and winter jus

Desserts

Christmas Pudding packed with fruits and served with Amaretto crème anglaise

Traditional Cranachan with Scottish raspberries, whisky, honey & toasted granola

Chocolate & Orange Tart with a winter cherry compote (vg)

Steamed Stem Ginger Sponge Pudding with rhubarb compote & anglaise

Vanilla Cheesecake with Baileys cream (vg)

Tea, coffee & mints

£3.00 per person



Christmas Bowl Food & Street Food



Turkey, Cranberry and Wensleydale Quesadilla with a cranberry salsa
Duck Bubble and Squeak Croquettes with clementine marmalade
Welsh Rarebit with local ale, cranberry & Wensleydale
Ginger Glazed Ham, parkin and quince jam
Spiced Duck Arancini with pickled plum
Miso Glazed Pork Belly and pickled pears
Redcurrant, Maple and Chilli Glazed Pigs in Blankets
Salt and Pepper Roast Potatoes
Brussel Sprout, Clementine and Apple Salad with honey & orange dressing
Salt & Thyme Baked Potato with blue cheese and garlic aioli
Festive Ham Terrine with apricot jam
Bratwurst German Sausages in a hot bun with ketchup, mustard and pickles
German Reibekuchen Potato Fritters with garlic sauce
Honey & Mustard Glazed Sausages with a grain mustard mash
Salmon with crushed garlic potatoes creamy parsley sauce
Traditional Salmon Wellington with mashed potatoes and white wine cream sauce
Pear, Blue Cheese and Walnut Salad with 5 herb dressing (v)
Garlic and Mushroom Risotto (v)
Crispy Garlic Parmesan Roasted Brussel Sprouts (v)
Roasted Butternut Squash with cranberries, pecans and beets salad



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 and 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 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

