



## *Christmas Events Menu*

### *Canapes*

Pulled maple roasted ham, herb tartlet

Turkey, brie and cranberry en croute

Parmesan shortbread, spiced tomato compote

Hot smoked salmon, chive, lemon tartlet

### *Starters*

Ham hock and garden herb terrine, homemade piccalilli, toasted croute

Goats cheese, chive, and hazelnut bon bons, salt roasted beetroot, orange and micro herb salad, beetroot gel

Shallot tart au Tatin, roquette, semi dried tomato and walnut salad, balsamic

Prawn Cocktail, avocado, little gem, Marie Rose Vodka and horseradish

Baked camembert, cranberry compote, garden thyme, garlic and rosemary, crusty bread toasts

Roasted butternut squash, apple soup finished with crispy smoked bacon lardons and garden herbs

### *Mains*

Roast turkey escalope wrapped in pancetta, sage and sausage stuffing, duck fat roasted new potatoes, braised red cabbage, tender steam broccoli, jus

Slow roasted beef carved over oven roasted seasonal vegetables, sautéed Brussel sprouts and potatoes

Oven baked breast of chicken, potato, shallot and cranberry tartlet, buttered baby spinach and leeks, red wine and thyme jus

Mushroom stroganoff filo roll, mash, market greens, finished with peppered sour crème

Seared salmon, lemon mash, buttered greens, lemon velouté crème

### *Puddings*

White chocolate and crystallised ginger cheesecake, berry compote

Shortbread, salted caramel butterscotch mousse, Cointreau and caramel dipping sauce

Traditional steamed Christmas pudding, brandied crème anglaise,

Choux buns will with bitter chocolate pastry crème laced with crème de cacao, double chocolate sauce

Meringue shards, winter berries, vanilla crème, chocolate

### *Sweet Canapes*

Iced mini Christmas pudding bon bons

Meringue, rum scented cream, raspberry

Mulled wine chocolate mousse tartlet

Glazed choux bun filled with orange pastry creme