

Ham hock and garden herb terrine, spiced tomato chutney toasted croute

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

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

Roasted pear, mixed endive, candied walnut, stilton salad, balsamic reduction (V)

Lightly peppered slow roasted beef, grain mustard and shallot potato salad, watercress, honey mustard dressing

Trio of salmon, caperberries, pickle cucumber, olive oil scented croutes, micro herb salad



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

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

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

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

Honey glazed pork loin, savoy cabbage, thyme and cranberry jus and dauphinoise potatoes

Seared beef, caramelised onion and pumpkin bread and butter pudding, buttered greens, red wine and shallot reduction





White chocolate and crystallised ginger cheesecake, berry compote,

Shortbread, salted caramel butterscotch mousse Cointreau and caramel dipping sauce

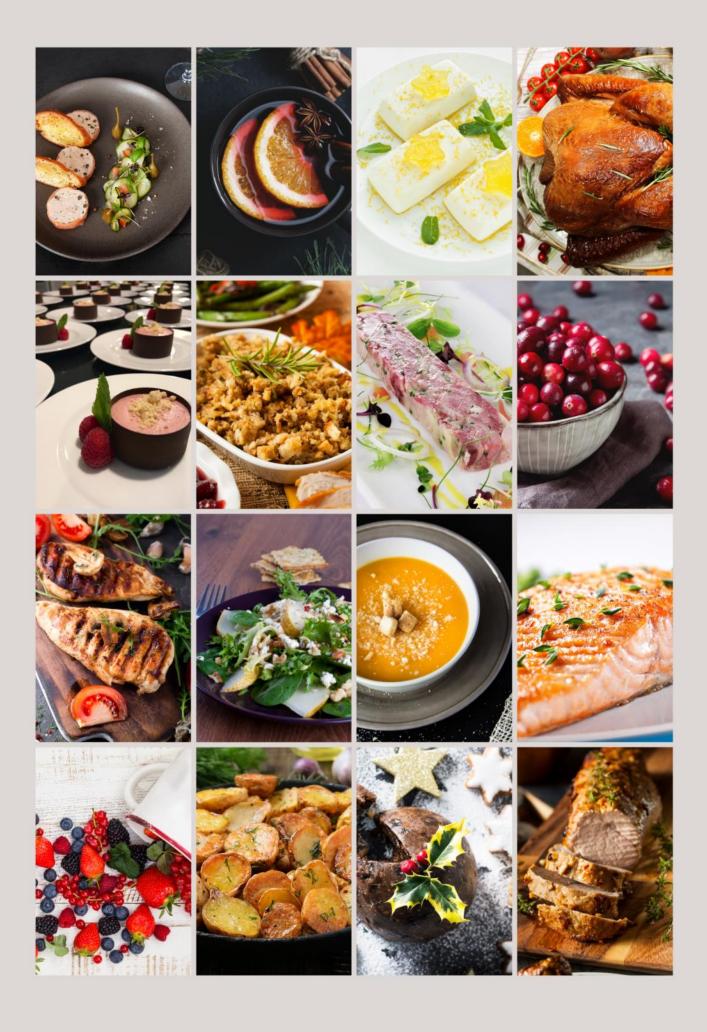
Traditional steamed Christmas pudding, brandied crème anglaise

Meringue shards, winter berries, vanilla crème, chocolate

Seasonal fruit macerated in mulled wine, biscotti

Raspberry mousse set in chocolate cup, macerated seasonal berries





EST. 201,

LITTLE KITCHEN

4, NCHESTER

Please get in touch to place your order.

Phone: 01962 885600

Email info@thelittlekitchencompany.com

Collection available from our kitchens.

The Little Kitchen Company
London Road
Kings Worthy
Winchester
SO23 7QN

Free delivery in Winchester.

Delivery outside of Winchester available at an additional cost.

Please inform us of any dietary requirements or allergies at the time of placing your order.

Dietary requirements will be taken into consideration however, we regret we cannot adapt dishes to suit dietary requirements.

Therefore if ordering the minimum of 4 suppers, we politely ask that should any of your party have any dietary requirements, that one dish for each course is chosen for the whole party that is suitable for the member with dietary requirements.