

PLATED MEALS

STARTER IDEAS

SALMON FISH CAKES WITH TARRAGON HOLLANDAISE
HAM HOCK TERRINE WITH CRANBERRIES AND ONION CHUTNEY
CREAMY GARLIC MUSHROOMS ON A BRIOCHE CROUTON WITH
CRISPY MUSHROOMS & BALSAMIC
WINTER BEETS, GOATS CHEESE TART, HERB SALAD

CHRISTMAS MAIN IDEAS

ROAST TURKEY BREAST, HONEY GLAZED VEG, ROAST POTATOES,
TENDER STEM BROCCOLI, CHESTNUT AND SAGE STUFFING,
CRANBERRY, TURKEY JUS
BRAISED FEATHER OF BEEF BOURGUIGNONNE, DIJON MASH,
BUTTERED KALE CHICKEN STUFFED WITH SAUSAGE CRANBERRY
AND SAGE WRAPPED IN PARMA HAM
SLOW COOKED PORK BELLY WITH SOY & GINGER, CRACKLING
CRUMB, CELERIAC PUREE
PAN ROASTED SALMON FILLET, BRAISED FENNEL, TOMATOES,
OLIVES, CAPERS, LEMON
WILD MUSHROOM, CHESTNUT, LENTIL, SPINACH WELLINGTON,
REDCURRANT SAUCE

PUDDING IDEAS

CHRISTMAS CHEESECAKE
POMEGRANATE AND ROSE PANNACOTTA (GF/VE)
CHRISTMAS PUDDING BRANDY BUTTER AND CREAM
CHOCOLATE TORTE, CHARRED CLEMENTINE (VE)
CHRISTMAS BERRY TART FILLED WITH PASTRY CREAM, PISTACHIO
CRUMB
APPLE CINNAMON AND CRANBERRY CRUMBLE TART (GF/VE)
FIG TART & ALMOND FRANGIPAN TART