

Christmas Menu 2020

Starters

Roast red pepper and tomato soup with toasted croutons £2.50

(Delivered ready to be re heated)

King prawn and melon cocktail £4.00

(All the components are delivered and all you need to do on the day is assemble the cocktail on a plate or in a glass)

Chicken liver parfait with toasted brioche and caramelised red onion chutney. £4.00

(All you need to do is arrange the components on a plate and toast the sliced brioche)

Mains

Easy peasy Roast turkey with trimmings £8.00 P/H

(Cooked and sliced roast breast of turkey with stuffing , pig's in blankets and a rich red wine and herb gravy ready to be reheated in oven)

Oven ready breast of turkey with trimmings min 6 people £6.50 P/H

(A boned and rolled turkey breast with stuffing , pigs in blankets and a rich red wine and herb gravy ready for the oven)

Fillet of Beef wellington £14.00

(A 120-150 gm fillet of beef topped with chicken liver pate and a mushroom duxelle, wrapped in flaky puff pastry and served with a red wine, port and herb jus)

Salmon and king prawn en crouete £9.00

(Fresh salmon fillet wrapped in wilted spinach and topped with king prawns and herb butter then encased in flaky puff pastry served with a lemon butter and herb sauce)

Goats cheese, chestnut , cranberry and vegetable filo parcel £7.00

(oven ready)

Desserts

Christmas pudding with brandy sauce £3.50

(A brandy infused classic Christmas pudding with brandy sauce)

Sherry trifle £3.50

(An individual layered trifle with Victoria sponge, mixed fruit cocktail, vanilla custard, sherry and freshly whipped cream)

White chocolate and raspberry panna cotta £4.50

(An individual white chocolate, vanilla and fresh cream dessert lightly set and speckled with fresh raspberries and topped with a raspberry jelly)

Extras

Rosemary roasted Maris piper potatoes £1.50

A panache of assorted Roasted vegetables with Brussel Sprouts £1.50

Pigs in blankets £1.00