

Chef in my kitchen

7 COURSE CHRISTMAS DAY DINNER MENU 2016 + evening buffet

(1) RECEPTION DRINKS

Raspberry Martini Fizz Mulled wine Cranberry cooler

2) SELECTION OF CANAPES

(3) STARTERS

(Please choose one item)

The best of wild game and apricot terrine with pistachio and apple chutney .
Glazed red onion and fresh figs on Parmesan and walnut shortcrust tart, on rocket salad .
Fresh lobster, North Sea king prawns and avocado cocktail .

(4) MAIN COURSE

(Please choose 2 roast meat out of the three)

Roast Cheshire turkey crown/Roasted rib of Lakeland beef /Roasted Wrexham leg of lamb served with Yorkshire pudding, pigs in blankets,sage and onion stuffing, fresh cranberry sauce, bread sauce, rosemary and thyme roasted potato, Brussels sprouts with chorizo and walnuts, Honey glazed carrots, Parmesan roasted parsnips, broccoli and blue stilton gratin and meat gravy.

(5) DESERTS

(all three desserts will be presented on table)

Our 40 days old Christmas pudding with cognac sauce
Raspberry jam roly poly
The ultimate white chocolate and vanilla baked cheesecake

(6) CHEESE SLATE

Selection of British & French cheeses, with continental salamis, olives, oat biscuits and red onion jam

(7) Coffees

Fresh brewed coffees and teas served with Frangelico truffles , Chocolate salami and Festive sugar plums

Mini buffet for TV time

Price: £150/head (minimum 20 adult guests)