



## STARTERS

### 1. Classic Prawn Cocktail

- Succulent prawns in a tangy Marie Rose sauce, served on a bed of crisp lettuce with lemon wedges.

- Allergens: **SHELLFISH, EGG**

### 2. Smoked Salmon Blinis

- Delicate smoked salmon on mini blinis topped with crème fraîche and dill.

- Allergens: **FISH, WHEAT, DAIRY**

### 3. Chestnut and Wild Mushroom Soup

- A rich, creamy soup made with roasted chestnuts and wild mushrooms, garnished with truffle oil

- Allergens: **DAIRY, CELERY**

### 4. Duck Liver Pâté

- Smooth duck liver pâté served with toasted brioche and red onion chutney.

- Allergens: **DAIRY, WHEAT**

### 5. Stuffed Mushrooms

- Portobello mushrooms stuffed with spinach, garlic, and cream cheese, baked to perfection.

- Allergens: **DAIRY**

### 6. Cranberry and Brie Tarts

- Flaky pastry tarts filled with creamy Brie cheese and sweet cranberry sauce.

- Allergens: **DAIRY, WHEAT**

### 7. Spiced Parsnip and Apple Soup

- A warming soup with parsnips, apples, and a hint of winter spices, served with a crusty roll.

- Allergens: **CELERY, WHEAT**

8. Scotch Egg with Mustard Mayo

- Traditional Scotch egg made with free-range pork sausage and a perfectly cooked egg, served with mustard mayo.

- Allergens: **EGG, WHEAT**

9. Venison Terrine

- Rich venison terrine served with pickled vegetables and melba toast.

- Allergens: **WHEAT**

10. Goat Cheese and Beetroot Salad

- Mixed greens with roasted beetroot, goat cheese, and candied walnuts, dressed in a balsamic reduction.

- Allergens: **DAIRY, NUTS**

**MAIN COURSES**

1. Traditional Roast Turkey

- Tender turkey breast with sage and onion stuffing, roasted potatoes, seasonal vegetables, and cranberry sauce.

- Allergens: **WHEAT, CELERY**

2. Beef Wellington

- Fillet of beef wrapped in puff pastry with a mushroom duxelles, served with red wine jus and roasted root vegetables.

- Allergens: **WHEAT, DAIRY**

3. Honey-Glazed Ham

- Succulent ham glazed with honey and mustard, served with creamy mashed potatoes and green beans.

- Allergens: **DAIRY**

#### 4. Roast Duck Breast

- Crispy-skinned duck breast with a cherry and port sauce, served with fondant potatoes and braised red cabbage.

- Allergens: **NONE**

#### 5. Salmon en Croûte

- Salmon fillet encased in puff pastry with a dill and cream cheese filling, served with new potatoes and asparagus.

- Allergens: **FISH, WHEAT, DAIRY**

#### 6. Butternut Squash and Spinach Risotto

- Creamy risotto with roasted butternut squash, spinach, and Parmesan cheese.

- Allergens: **DAIRY**

#### 7. Lamb Shank

- Slow-cooked lamb shank in a rich rosemary and red wine sauce, served with garlic mashed potatoes and peas.

- Allergens: **CELERY**

#### 8. Stuffed Bell Peppers

- Bell peppers stuffed with quinoa, chickpeas, and Mediterranean vegetables, topped with a vegan cheese.

- Allergens: **NONE**

#### 9. Seafood Pie

- A creamy mix of prawns, salmon, and white fish topped with mashed potatoes and cheddar cheese, served with steamed broccoli.

- Allergens: **FISH, SHELLFISH, DAIRY**

#### 10. Mushroom Wellington

- A vegetarian take on the classic, with a mushroom and chestnut filling wrapped in puff pastry, served with a rich tomato sauce.

- Allergens: **WHEAT, DAIRY**

## DESSERTS

### 1. Christmas Pudding

- Traditional steamed pudding with dried fruits, spices, and brandy, served with brandy butter.

- Allergens: **EGG, WHEAT, DAIRY**

### 2. Mince Pies

- Classic mince pies filled with spiced fruit mince, served with clotted cream.

- Allergens: **WHEAT, DAIRY**

### 3. Yule Log - Bûche de Noël

- Rich chocolate sponge rolled with chocolate ganache, decorated with festive icing.

- Allergens: **EGG, WHEAT, DAIRY**

### 4. Sticky Toffee Pudding

- Moist date sponge cake covered in toffee sauce, served with vanilla ice cream.

- Allergens: **EGG, WHEAT, DAIRY**

### 5. Trifle

- Layers of sponge cake, fruit, custard, and whipped cream, topped with flaked almonds.

- Allergens: **EGG, WHEAT, DAIRY, NUTS**

Enjoy a festive feast with these delicious and traditional British Christmas dishes, perfect for a private or corporate event!

All meals prepared using best ingredients, we are heading to become fully sustainable company, reducing CO2 and plastics during production and service.

Culinary regards,  
Damian & Team

