

# Chefinmykitchen



## Christmas Day Menu

### Festive Canapés and Champagne

#### Starter (Please choose one)

- Leek, crab and Cheddar tart
- Chestnut, bacon and parsnips soup
- Beetroot, chunky avocado and smoked salmon tower
- Fresh lobster salad cocktail

#### Mains (please choose two meats)

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

#### Dessert

(all three desserts will be presented on the table)

- Apple and pear crumble pie with vanilla custard
- Chocolate, strawberry and prosecco trifle
- The ultimate white chocolate and vanilla baked cheesecake

#### Cheese and biscuits

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

#### Mini Buffet for TV time

Selection of cold meats, salads and mini desserts for later in the evening for the peckish ones

Price £180/person inc VAT based on a minimum of 20 guests

All menu choices should be submitted no later than 14th December