

Chef in my kitchen



Christmas Day Menu

Canapés and Cocktails

Starter (Please choose one)

Leek and scallops tart
Creamy carrot and parsnip soup
Beetroot, chunky avocado and smoked salmon tower
Fresh lobster, north sea king prawns and rocket salad cocktail

Mains (please choose two meats)

Roast Cheshire turkey crown/Roasted rib of 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

