

# Chef in my kitchen



## Christmas sitting down Festive Menu

### Selection of festive canapés

#### Starter

Roast pork belly with star anise, ginger and sticky plum sauce  
Inverawe smoked salmon tower, beetroot, horseradish crème fraîche, orange vinaigrette, dark rye bread  
Duck liver parfait, spiced apple chutney and toasted brioche  
Roast parsnip and apple soup with homemade cranberry bread (V)

#### Mains

Roast Breast of Bronze Turkey, pigs in blankets, roast potatoes, seasonal vegetables, turkey gravy  
Seasonal individual game pie, creamy potato puree with buttered asparagus and French beans  
Poached wild cod loin with mussels, peas, parsley and saffron cream sauce  
Paneer rogan josh with spiced chickpeas and wild black rice

#### Dessert

Dark chocolate delice with coffee ice cream, cocoa tuile and caramel sauce  
White chocolate and cranberry bread butter pudding with clove custard  
Sticky figgy and chestnut puddings with coconut and dates sauce  
Baked vanilla and gin pyramid cheesecake

#### Cheese and biscuits

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

#### Coffee

Freshly brewed ground coffee with selection of truffles

