



CHRISTMAS

Menu

CANAPES

Duck breast on crotons served with caramelized shallots and pomegranate seeds

Figs wrapped in Prosciutto with stilton and fresh roquette salad
Frittata squares with asparagus and goat cheese

Salmon Mousse with fresh cucumber, dill and black onion seeds served on mini toast

MAIN COURSES

Roasted Turkey served with pigs in blankets, cranberry stuffing, red wine jus

Salmon Meuniere served with lemon and thyme sauce

Nut roast terrine with cranberry and roasted peppers

DESSERTS

Traditional Christmas Pudding served with vanilla custard.

Home-made Lotus Biscoff cheesecake with vanilla ice-cream.

Poached pear with hazelnut, white chocolate mousse and lemon gel. (V)

TEA & COFFEE

Served in the Piccadilly.