



Christmas Day Dinner 2020

Servery Style

Soup

Winter minestrone soup, homemade tomato and rosemary focaccia

Starters

Vegetable Mezze - Stuffed vine leaves, taramasalata, tzatziki, hummus, Sicilian olives, falafel & flatbreads (VE)
Meat Mezze - Red wine glazed chorizo, lamb koftas & flatbreads
Chargrilled tenderstem broccoli, quinoa, chilli, toasted seeds (VE)
Coronation chicken, poppodom, caramelized pineapple gel
Prawn & crab cocktail
Frangrant cous cous & Mediterranean vegetable salad (VE)
Cured salmon, wasabi cracker, Avruga caviar, wasabi mayonnaise

Hot Mains

Yellowfin cajun tuna, piperade
Sesame & teriyaki marinated salmon, stir fried vegetable noodles
Scotch beef wellington, rosemary jus
Pulled lamb shoulder shepherd's pie
Chicken tikka masala, steamed basmati rice, yoghurt, coriander
Homemade gnocchi, courgettes, chilli, hazelnut pesto (VE)
Baked auberhine cheese cake, zaatar (VE)

Desserts

Panatone bread and butter pudding
Chocolate delice
Chocolate pistachio opera
Sherry trifle
Salted caramel tart
Exotic fruit tart (VE)

Cheese

Continental cheese display with fig chutney, grapes, dates, apple, celery and artisan bread

