



## CHRISTMAS MENU

AN INDULGENT FIVE COURSE MENU TO  
EMBRACE THE FESTIVE SEASON WITH THE  
BEST OF BRITISH AND ITALIAN

## CANAPES

---

Diavoli a cavallo - Devils on horse backs (dates wrapped in streaky bacon)

'Scotch eggs' con uova di quaglia - made with quails' eggs and smoked salmon  
Fs Gt Eg

'Mini Yorkshire puddings' stuffed with rare beef and horseradish

Parmesan shortbread topped with. homemade cranberry sauce  
and crumbled goats cheese

## STARTERS

---

Petto di piccione scottato con radicchio arrosto - seared pigeon breast, roasted  
radicchio, wild rocket and pomegranate seeds

Semifreddo di fegatini di pollo - Chicken liver parfait, toasted brioche, cider chutney Gt Lt

Insalata di barbabietole di trota affumicata - Local Bibury smoked trout,  
beetroot salad, horseradish crème fraiche Fs

Zuppa di sedano rapa e nocciole- Creamy celeriac & hazelnut soup, truffle oil, and warm  
homemade bread Gt

## PRIMI COURSE:

---

Spaghetti all'aragosta - spaghetti with lobster, tomato, garlic and chilli sauce Gt Cr

Eglefino affumicato e risotto allo zafferano - Smoked haddock and saffron risotto,  
fresh herbs, topped with a poached egg Fs Eg Gt

Agnolotti di zucca - fresh agnolotti pasta with pumpkin, walnuts, sage, Maderia  
and raisin butter Sp Gt

Cappelletti di pancetta di maiale- slow cooked pork belly handmade cappelletti  
pasta tossed in herby butter Gt Lt

## MAIN COURSES

---

*For the table, family style dining*

Lombo di cervo raro - Rare Venison loin, red cabbage, rosemary mash, juniper infused jus Lt

Tacchino arrosto - Traditional roast turkey, roast potatoes, parsnips and carrots, seasonal greens, gravy, bread sauce and cranberry jelly

Trota di mare saltata in padella - pan-fried sea trout, potato and chorizo rosti, wilted greens, hollandaise sauce

Portabello, gorgonzola e spinaci in pasta frolla - portabello mushroom, blue cheese and spinach wellington, roasted new potatoes V Gt Lt

## DESSERTS

---

Budino al caramello appiccicoso - Sticky Toffee pudding, hot toffee sauce, whipped cream

Crumble di mele - Luxury apple, hazelnut & sultana crumbles and homemade custard

Traditional Christmas pudding with brandy butter Gt

Fondente al cioccolato - chocolate fondant, orange syrup, vanilla ice cream G/F Lt

## CHEESE

---

A selection of 5 brilliant English cheeses, accompanied by crackers, quince jelly and grapes

## PETIT FOURS

---

Miniture mince pies

White chocolate and coconut truffles

Chocolate and Frangelico truffles coated in hazelnut

Squares of Christmas cake decorated with marzipan



[INTHEFRAMECATERING.CO.UK](http://INTHEFRAMECATERING.CO.UK)

THANK YOU FOR YOUR INTEREST IN OUR CATERING SERVICES - PLEASE GET IN TOUCH IF YOU HAVE ANY QUESTIONS.

FULL T'S AND C'S WILL BE SENT ALONGSIDE OUR QUOTE

EMAIL US AT: [INFO@INTHEFRAMECATERING.CO.UK](mailto:INFO@INTHEFRAMECATERING.CO.UK)

CALL US ON: 01242 693742 / 07881277820