



In The Frame Catering CHRISTMAS MENU

Canapes



Devils on horse backs - dates wrapped in streaky bacon
Smoked salmon & dill creme fraiche on a potato rosti with salmon roe
Mini Yorkshire puddings stuffed with rare beef and horseradish
Parmesan shortbread topped with homemade cranberry sauce and crumbled goats cheese
Bread with homemade cranberry sauce and crumbled goats cheese

Starters

Pan seared pigeon breast salad, puy lentils, roasted raddichio, blood orange, fresh pomegranate, aged balsamic
Chicken liver parfait, pancetta brioche, spiced cider chutney, foraged leaves
Home smoked local caught trout pate, horseradish mayo, cucumber noodle salad with capers, lemon & dill
Creamy celeriac soup, toasted hazelnuts, fresh baked rosemary bread

Main courses

For the table, family style dining
Roasted loin of venison (rare), rich juniper & red wine sauce, dauphinois potatoes, braised red cabbage
Traditional roast turkey, roast potatoes, parsnips and carrots, seasonal greens, gravy, bread sauce and cranberry jelly.
Whole roasted hake stuffed with lemon cous cous, pine nut, and fresh herbs, roasted pink fir potatoes, creamed leeks
Portobello mushroom and celeriac Wellington, thyme and garlic mash, and spinach, with a red wine jus. (v - also available individually)

Desserts

Sticky Toffee pudding, hot toffee sauce, whipped cream
Luxury apple, hazelnut & sultana crumbles, homemade custard
Traditional christmas pudding, brandy butter
Devilish gluten free chocolate orange fondants, and orange Chantilly cream

Cheese

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

Petit fours

Miniture mince pies
Chocolate and brandy truffles
Chocolate and Frangelico truffles coated in hazelnut
Squares of christmas cake decorated with marzipan



In The Frame
CATERING