COLETTE & CO CATERING

5 COURSE CHRISTMAS MENU

£60 per head

(Sample Menu)

Wild Mushroom and Chestnut Soup (vG) (GF) (DF)

Game Terrine served with Cranberry and Onion Marmalade and Blackbird Bakery Sough Dough

Retro King Prawn Cocktail served with Brown Bread and Butter.

Avocado, cous cous, beetroot and roasted pumkin salad with a tahini and mint dressing and herb oil (VG) (GF) (DF)

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Roast Turkey served with herb and chestnut stuffing, pigs in blankets, bread sauce, cranberry sauce, fresh carrots, sprouts and lemon and rosemary roast potatoes. (DF)

Salmon en croute served with hollandaise sauce, vegetable selection and Dauphinoise potatoes.

Slow cooked short end of rib of beef served with horseradish mash and vegetable selection. (GF)

Winter Vegetable Pie served with Maderia jus, lemon and rosemary potatoes, wilted spinach and swede puree. (VG)

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Traditional Christmas Pudding served with Brandy Sauce and fresh clotted cream.

Chocolate, cranberry and almond tart served with clotted cream or cinnamon ice cream.

Fresh Fruit Pavlova served with Salted Caramel and Almond Ice Cream (VG) (GF) (DF)

Fresh Raspberry Mille Fuille served with boozy passion fruit jus.

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Cheeseboard featuring a selection of British cheeses including Best British Stilton, homemade chutney, celery, grapes and a selection of Fine Cheese Company cheese biscuits.

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Selection of Chocolates from Urban Village Chocolate, Tangerines, nuts and mince pies.

GF - Gluten Free • DF - Dairy Free • V - Vegetarian • VG - Vegan

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OTHER SAMPLE DISHES

STARTER DISHES

Jerusalem artichoke soup with nutmeg and granary bread (DF)
Smoked salmon pate with horseradish crème fraiche, micro cress and crispbreads
Smoked salmon and chive blini mille feuille with tomato and lime salsa
Buffalo mozzarella, vine tomatoes, red onion jam and pesto dressing. (GF) Can be (VG) (DF)
Smoked mackerel with horseradish, micro leaves and crispbread
Tian of smoked salmon and prawns with chilli and rocket dressing (GF) (DF)
Marbled game and pistachio terrine with marinated apricots and piccalilli
Pheasant and walnut salad with cranberry and orange dressing (GF) (DF)

MAIN COURSE DISHES

Turkey escalope filled with sausage, cranberry and chestnut stuffing, chateaux potatoes, panache of roasted vegetables and gravy (GF) (DF)
Traditional roast sirloin of beef with roast potatoes, yorkshire pudding, seasonal vegetables and gravy (DF)
Roast loin of pork, with pressed belly, crackling, bubble and squeak, glazed carrots and apple gravy (GF) (DF)
Duck breast with sweet potato, braised red cabbage, pine nuts and red currant sauce (GF) (DF)
Roast goose with chateaux potatoes, creamed leeks, orange glazed carrots, sprouts with pancetta and bread sauce (DF)
Pot roast lightly spiced poussin with mixed nut and fruit quinoa and winter salad (GF) (DF)
Roasted butternut squash risotto cake with red pepper sauce and seasonal vegetables (VG) (GF) (DF)

DESSERT DISHES

Christmas spiced chocolate brownie with honey, vanilla cream and Clementine
Rum and raison cheesecake with winter fruits
Lavender and honey bavarois with tuille biscuit
Trio of chocolate tart, Christmas pudding and panacotta
Traditional raspberry trifle with shortbread
Creme Brulee with marinated raspberries and shortbread
Salted Caramel Brownie with hot chocolate sauce and coconut ice cream (VG) (GF) (DF)

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