



# anna's kitchen

The perfect ingredient.

## CHRISTMAS DINNER PARTY MENU

### Canapes (choose 3)

- Turkey & Chestnut Pie, cranberry sauce, crispy sage
- Long Clawson Stilton & Medjool Dates
- Heritage Beetroot & Goats Curd Cornets, aged balsamic glaze
- Porcini Mushroom & Truffle Arancini, red pepper pesto
- Cured Salmon Tartare Blini, pickled cucumber, dill crème fraiche
- Pigs in Blankets, wholegrain mustard & honey sauce

### To Begin

- Coquilles Saint-Jacques, King scallops, white wine cream sauce, mushrooms, shallots, gruyere & potato gratin
- Guinea Fowl Terrine, charred leeks, pistachio, Cumberland sauce.
- Beetroot & Sloe Gin, cured salmon, horseradish cream, pickled cucumber, and rye crisps.
- Roasted Chestnut Soup, hazelnut crumble, black truffle rouille (vegan & gluten free)
- Baked Goat's Cheese Tart, caramelised red onions, fresh figs, pine nuts, and aged balsamic glaze.

### The Main Event

- Fillet of British Beef Rossini, cooked medium, pomme Anna potatoes, foie gras, brioche croustille, sauce madère
- Traditional Roast Turkey, butter-basted breast and confit leg fillet, sage and chestnut stuffing, roast potato, maple roasted carrots & parsnip, brussels sprouts, pigs in blankets, cranberry & bread sauce for the table
- Pan-Fried Halibut, baby vegetables, leeks, carrots & turnip, Champagne sauce, caviar pearls.
- Venison Wellington, wrapped in prosciutto, wild mushroom pate, served with roasted root vegetables, pinot noir jus
- Heritage Beetroot & Cornish Yarg Pithivier, walnut duxelles, balsamic onions, port wine jus

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VAT reg no is 264 3758 80



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## Sweet Delights

- Traditional Christmas Pudding, brandy custard.
- Baileys Cheesecake, dark chocolate & Baileys, salted caramel, crunchy praline
- Spiced Pear, mulled wine reduction, clotted cream
- Winter Berry Mess, fruits of the forest, spiced rum syrup, meringue, crème Chantilly.
- Eggnog Panna Cotta, gingerbread biscuit, sugar frosted redcurrants

SELECTION OF CANAPES  
3 COURSE DINNER  
£75.00 incl. VAT

## Optional Staff & Hire

Private Chef for the event      Included in the package price

Waiting Staff                      £17.00 per hour (4 hour minimum)

Our wonderful waiting staff will serve reception drinks on arrival and throughout the party, serve the meal, tidy up, wash up and clear away.

We can also hire cutlery, crockery, glassware and linen.

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