

Xmas Menu Plan:-

Xmas Day:-

Mixed Ashcombe Vegetable Soup, Focaccia w/Rosemary & Sea Salt

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Chicken LiverTerrine, Toasted Pecans, Rocket Salad w/ Maple Dressing

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Garlic & Herb Butter-basted Roast Turkey

Baked Salmon Fillet w/ Fennel & Carrots

Roast Potatoes

Boulangère Potatoes

Tarragon Glazed Carrots

Zucchini Gratin

Black & Blue Cajun Cauliflower

Yorkshire Puddings

Sprouts Steamed with Chestnuts & Turkey Bacon

Turkey's own Gravy

Littlepod Vanilla Cranberry Sauce

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Xmas Pudding, Brandy Sauce

or

Apple & Bramble Pie w/ Custard or Vanilla Ice Cream

Or

Chocolate Swiss Roll, Chocolate Frosting Filling, White Chocolate sauce

Xmas Night:-

Leftovers?

Gazpacho w/ Irish Baked Soda Bread

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Crudités w/ White Bean Dip, Minted Laban & Spicy Salsa

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Smoked Salmon Platter, Mixed Salad Leaves, Melba Toasts & Home Made Oatcakes

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Selection of Cheeses & Crackers, Fig Chutney & Red Onion Marmalade

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Baby Spinach, Gorgonzola & Roasted Walnut Salad w/ Balsamic Emulsion

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Selection of Charcuterie, Olives, Pickled Vegetables

Adult Options:-

Soups:-

Creamed Leek & Potato w/ Garlic Crostini

Red Lentil w/ Turmeric & Red Pepper Oil, Croûtons

Roasted Squash, Lemongrass & Ginger w/Coconut Milk

Carrot & Cumin w/ Herb Flatbreads

Cullen Skink (Scottish smoked Haddock Chowder)

Sweetcorn, Vanilla & Truffle Chowder w/ Baked Ciabatta Crostini

White Onion & Cider Velouté

Salads:-

Classic Fattoush (tomato, radish, romaine, mint, parsley) Sumac, lemon dressing
Tabouleh w/ Pitta Breads
Tomato & Pickled Red Onion, Mixed Peppers w/ White Balsamic Dressing
Chopped Garden Greens, Tomato & Yellow Pepper Salsa
Qu'i'nōa & Chopped Herb, Lemon & Mint Yoghurt Dressing
Orzo Pasta Salad, Roasted Garlic, Tomato Concasse & Basil Oil
Tomato, Avocado & Balsamic Baked Chicken w/ Pomegranate Seeds
Classic Caesar Salad
Salad Niçoise w/ Quail's Eggs, Green Beans, Sautéed Potatoes & Tuna
Crispy Bresaola, Asparagus, Candied Pecans & Boiled Eggs, w/ Aioli

Mains:-

Kids (& adults) make their own pizza/pasta
Beef/Venison Bourguignon w/ Pesto Mashed Potatoes
Lamb & Apricot Tagine w/ Herb & Med Veg CousCous
Turkish Lamb Kebab w/ warm Yoghurt Sumac Sauce
Qatari-style Fish/Lamb/Chicken Machos (bit like a non spicy biryani)
Qatari Vegetable Salonha (non spicy curry w/ aubergine, potatoes, carrots)
Lebanese Sea Bass Sadiyah w/ Almonds & Crispy Onions
Steak & Mushroom Pie w/ Baked Potato Wedges
Five Spiced Asian Roast Duck w/ Scallions & Cucumber, Home Made Hoi Sin Sauce

Kid's Options:-

Vegetable Frittata w/ Patatas Bravas
Baked Macaroni 3 Cheese gratin
Chermoula Lamb (non-soicy) kebabs, yoghurt dip, Roast Tomatoes & Peppers
Lancashire Hot Pot w/ Buttered Peas & Carrots
Lamb Sausage Toad in the Hole w/ Gravy & Smashed Roots
Corn & Sweet Potato Fritters, Tomato & Cilantro Coulis
Chicken Drumsticks marinated in Yoghurt & Herbs, Chunky Ratatouille & Steamed Rice
Chicken Adobo, Steamed Coconut Rice
Panic Canton Noodles with Stir Fried Vegetables & Meat/Fish
Penne Pasta with Slow Roasted Tomato Sauce, Parmesan Crisps
Roasted Chicken w/ Sage Stuffing, Mixed Vegetables & Rosemary Gravy

Breakfast Options:-

Crêpes w/ Glazed Banana or Macerated Berries
Waffles (do we have an iron?) with Strawberries and Natural Yoghurt
Vanilla Porridge with Cinnamon & Double Cream (w/ w/out whisky :) haha)
Eggs Norwegian/Florentine/Benedict (turkey bacon/bresaola)
Scrambled Eggs, Chestnut Mushrooms & Truffle Oil
Omelettes to order
Boiled Eggs w/ Buttered Sourdough Toast Soldiers
Full English Breakfast
Gourmet Cheesy Beano on Toasted English Muffin
Crumpets with Strawberry & Fig Jam
Home Made Mixed Nut & Agavé Granola
Passionfruit Bhatta Doi (like an Indian set crème brûlée)
Grilled Cheese w/ Heinz Spicy Beans on the side
Lamb Sausage Sandwich with Minted Ketchup