

# TN'S HOSTED CHRISTMAS DINNER

## Canapés

Old English Sausage Rolls - cranberry relish  
Beetroot Cured Salmon Gravavlax - celeriac remoulade & caper popcorn  
Chestnut Mushrooms with Masala Onions (v) - coriander & chilli chutney

## To Start

Beef Carpaccio - black truffle dressing, rocket & Parmesan  
Classic Prawn & Jersey Crab Cocktail - shellfish mayonnaise,  
pickled cucumber & rye bread  
Twice Baked Cheddar Soufflé (v) - spinach & baked onions

## Main Course

Roast Bronze Turkey  
Pigs in blankets, roast potatoes, sprouts, honey glazed  
root vegetables, cranberry sauce & proper gravy  
Butter Roast Cod  
Parsley mash, greens, mussel & fennel cream  
Lentil & Butternut Squash Wellington (v)  
Tomato & red onion stew

## Dessert

Christmas Pudding - brandy sauce, vanilla  
ice cream & almond brittle

## To Finish

Selection of Artisan Cheeses - mum's crackers,  
chutney & grapes

Minimum 10 guests | Price includes: chef, waiter & crockery

£79.95  
per person



CATERING

