

LEADING CREATIVE CATERERS

# **BOWL FOODS**

#### **MEATS**

Christmas Turkey with a sage and chestnut stuffing, rosemary roasted baby potatoes, chantenay carrots and a cranberry jus

Caramelised Duck with honeyed parsnips, spiced red cabbage & a port jus

Lamb casserole with a fondant potato and crispy leeks

### **FISH**

Roasted sea bass with a citrus & cinnamon risotto, garnished with peashoots

Sumac spiced salmon, saffron leeks, vine cherry tomatoes, Lyonnaise potatoes and a chervil sauce

#### **VEGETARIAN**

Roasted pumpkin, feta and spinach risotto, with baby rocket and chives

Winter vegetable casserole with a spring onion & chive mashed potato & roasted chestnuts

## **PUDDINGS**

Mulled wine trifle with winter berries & chantilly cream

Christmas pudding with warm stewed fruit and a whiskey sauce Anglaise

Individual lime and cranberry bread and butter pudding and blueberry cream

Tiramisu flavoured with espresso, Baileys and Tia Marie, served with fresh raspberries and caramelised sugar