



## RUNNYMEDE CATERING

### Christmas/eve menu

#### STARTER

##### Salmon & prawn

Chargrilled Asparagus wrapped with smoked salmon, wilted chard served with poached egg and prawn hollandaise sauce

##### Smoked venison

Smoked venison and candied walnut served with smoke pear salsa, blue salad and toasted brioche

##### Cream of parsnip

Cream of Honeyed parsnips soup served with pumpkin fritter garnished with cilantro drizzled parsnips crisp infused cilantro clotted cream

#### MAIN COURSE

##### Traditional Roast Turkey

Traditional Suffolk Roast turkey with pigs in blanket, sage and meat onion stuffing, Yorkshire pudding, chestnut pure, cranberry chutney, festive trimmings and cranberry jus

##### Beef wellington

Lyne farm fillet beef wellington and whole grain butterfly mash, roasted parsnips, pickled radish and farm fresh green vegetable with thyme and wine pot reduction

##### Honey roast gammon

Honey roast gammon with pigs in blanket, sage and meat onion stuffing, Yorkshire pudding, roasted cauliflower pure, roasted parsnips, roast potatoes, homemade gravy

##### Roasted salmon

Roasted fillet of salmon served with leek and potato gratin and wilted garlic and spinach and a champagne sauce and pesto

##### Goat cheese parcel

Wild mushrooms, spinach, walnut and goat cheese parcel served with herby roasted potatoes, honey roasted parsnips, candied sprouts and cranberry compote and red wine jus

#### Desserts

##### Christmas pudding

Heart melting Christmas pudding with rum & raisin ice cream and creamy brandy sauce

##### Christmas crumble

Winter berry with sweet mince with special crunchy crumble topping and raspberry basil sorbet

##### Cheese & biscuits

Kentish cheese selection, homemade crusty breads and chutneys

Finish with Tea Coffee and mint pies