

# Nigel Smith

Food Design

## Christmas Menu's 2022



## Feast Boards For Sharing

A sharing style of food, great for friends and family

### Starters To Share

Charred vegetable salad

*With wasabi, radish and shaved nuts*

Oak smoked salmon

*Warm and cold smoked salmon with pea shoots, sauce gribiche*

Moules Mariniere

*Pots of mussels with sour dough bread*

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### Mains To Share

A new range of menu using many different cuts from the same primary ingredient, presented on 3foot large square sharing boards

#### Cornfed Chicken

*Roasted cornfed chicken, sage and onion stuffing, roasted potatoes in chicken dripping, crispy chicken wings and buttermilk fried drumsticks, with*

Apple coleslaw

Penni black farm salad

Buttered Greens

#### Organic Suckling Pig

*Roasted loin of suckling pig, chargrilled pork chops, pork fillet Wellington, baked leg of pork, shoulder of Pork, Chorizo and chick pea casserole, Pink Lady apples, beef dripping roast potatoes, with*

Caramelised red onions

Boulangère Potatoes

Coleslaw

#### Herefordshire Long Horn Beef

Our beef is aged for 50 days with Himalayan salt giving an amazing depth of taste.

*Braised shin of beef, bourguignonne, slow cooked short ribs, ox cheek, rib and chateaubriand of beef, with*

1000 leaf Chips

Bearnaise Sauce

Sprouting broccoli

Vine tomatoes

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### Sundae Bar

Bramley apple pie sundae

Knickerbocker glory

Salted caramel fondue with marshmallows and doughnuts

## Festive Feast Buffet

### Sharing Boards To Share

#### Cold

Honey roast courgettes, balsamic onions, miso baked aubergine, roasted butternut squash, radishes, semi dried tomatoes, olives, bruschetta

#### Hot

Pea, olive arancini, potato, parsley and caper croquettes

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### Main Course

Cajun baked turkey roulade

Pot roast corn-fed chicken

Saffron and wild mushroom risotto roll,

Baked aubergine with borlotti beans,

King oyster mushroom stuffed with baked Portabello mushroom, salsa verde

Charred Corn with lime, coriander

Miso baked little gem

Chilli roasted sweet potato

Warm Winter vegetable salad apple cider dressing

Pearl barley tabbouleh

### Deserts

Panettone ice cream with Winter berries

Frozen berries with hot white chocolate sauce

Christmas tiramisu

Christmas Tasting menu

Pea & Cep Arancini  
Roasted Chicken with Sage & Onion  
Venison Skewer, roganberry compote  
Carrot with Rabbit Confit  
Scallop cervise, coconut & ginger  
Glazed pork belly, apple puree

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Butter poached Lobster  
Sea herbs, cucumber

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Salt baked Celeriac, Truffle and Apple

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Pigeon, Jerusalem Artichoke & Hazelnuts

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Turbot maxime  
Candied shallot, Morel

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Beef Wellington  
Shin of Beef Wellington, Roasted Fillet of Beef, Kale,  
Pomme Puree, Chantenay carrots

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Eccles Cake, Lancashire Cheese & Chutney

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Rhubarb & Custard  
Poached, Sorbet, Panacotta, Crisp, Tuile,

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Chocolate Truffles

Luxurious Christmas Dinner

Canapes

Compressed water melon and Parma ham flavoured with ginger and mint

Seared Scallops, Cauliflower Cream

Triple Cooked Chip, Caviar & sour Cream

Five spice duck, Hoi sin

Bombay Aloo fritter

Smoked Salmon & cucumber Canneloni

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Pan fried Foie Gras

Puy lentils, balsamic, crisp bacon

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Crab, Burnt Onion & Avocado

*Dorset picked crab with caramelised onion mayonnaise, and Avacado purree*

*Melba toast*

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Game Terrine

Onion Puree, shallot rings, pickled vegetables

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Roasted organic Turkey

Basted with truffle Butter, artisan sausages rolled in bacon, Sage & Onion Stuffing

Goose Fat Roasted Potatoes

Bouquetere of Vegetables

Sprouting Brocoli, Pancetta Sautéed Brussel Sprouts, Glazed Carrots

Sautéed Cavelo Nero Cabbage, Cauliflower Cheese, Honey Roasted Parsnip

Red Wine Jus

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St Clements Sorbet

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Christmas Pudding

Brandy Sauce, Christmas Pudding Parfait.

Crushed Amaretto

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Coffee & Truffles

## **Christmas Evening Buffet**

Hand made Sausage Rolls

Quiches

Scotch Eggs

Cold Meats

Ham, Turkey, Beef, Charcuterie

English Garden Salad, Celeriac Remoulade, Tomato & Olive Salad

Sour Dough breads

### **Cheese board**

A selection of British cheese with Spicy Jammy Dodgers, Eccles Cakes and Cheese twists

### **Desert Buffet**

Tiny Black Forest Gateau,

Macarons

Eclairs

Raspberry Delice

Gateau Opera

Gourmet Buffet

Caviar with Blini

Selection of Sevruga, Beluga and English Caviar served with blini's & Sour cream

Celeriac Soup with Shaved truffle

Foie Gras 'mi cuit', Chicken Liver Parfait,  
Game Terrine, Smoked Venison  
Sour dough crisp breads

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Crab Ravioli with Lobster Bisque

Or

Squid ink Risotto with Robata Octopus

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Roasted Fillet of Beef, Yorkshire pudding and Horseradish  
Roasted Crown of Corn Fed Chicken, Bread Sauce  
Roasted Turbot Fillet, chive butter  
Char Grilled Halibut, caper butter

Selection of winter Vegetables  
Fondant and Dauphinoise Potato

Retro Flambe Deserts

Crème Suzette  
Peach Melba

Served with Vanilla Ice Cream

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Coffee & Truffles

## Rotiserie and BBQ

Our Beef is Txuleta Beef which is grass fed.  
Our Pork is Porchetta style of Pig

Christmas Caramelised Suckling Pig,  
Slowly Cooked with Soy, Honey & Ginger  
Over cinnamon bark

Our Steak Boards  
Tomahawk, Rib, Sirloin  
Chateaubriand, Short rib, Smoked brisket  
All from the BBQ  
Sticky braised Shin of beef and Oxtail  
Will be from the stove

Selection of sauces to accompany meats.  
Goose Fat roasted potatoes  
Duck Fat Chips  
Honey & Rosemary Roasted Root Vegetables

Cous cous & chick pea tagine style salad  
Piedmont pepper salad  
English Garden Salad

## Desserts

### From The BBQ

Chilli & Vanilla Roast Pineapple  
Charred Fig & Bananas  
Served with Vanilla Ice Cream  
Baked Apple with Caramel Sauce  
BBQ Plums with Amaretti Biscuits, toasted almonds,

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Chocolate Truffles  
Coffee



## Christmas Themed Buffet Menu

### Canape's

Pea & Cep Arancini  
Roasted Chicken with Sage & Onion  
Venison Skewer, rowanberry compote  
Carrot with Rabbit Confit  
Scallop cervice, coconut & ginger  
Glazed pork belly, apple puree

### Cold Items

Poached Wild Salmon Sauce Mouseline  
Smoked Salmon, Gribiche, Smoked Halibut Grapefruit salad  
Shellfish Cocktail,  
Scallops ceviche  
Oyster Shot  
Platter of Artisan Spanish charcuterie  
Membrillo,  
  
Candied & Chargrilled Vegetables  
With chimi churri, and yuzu dressing

### Hot items

Beef Wellington  
Shin of Beef Wellington, Roasted Fillet of Beef  
Jus  
  
Roasted organic Turkey  
Basted with truffle Butter, artisan sausages rolled in bacon, Sage & Onion Stuffing  
  
Pan Fried Turbot  
Boulangère Potato, Ox Tail  
Bisque

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Christmas Pudding Parfait  
Mini Chocolate Fondants  
Seville Orange bread and Butter Pudding  
Chocolate Torte,  
Pavlova  
Mini Tarte Au Citron

Chocolate Truffles  
Coffee