

Nigel Smith

Food Design

Christmas Menu's

Food - Drink - People



CANAPE MENU

Savory Canapes

Vegetarian

Smoking carrot crisps, curd, wasabi, borage flowers

Caramelised chestnuts, goats chase and pine

Tomato, basil and ricotta crema 'pizza delivery'

Caramelised onion tart with cave aged cheddar

Sour dough croute, beetroot tzatziki

Focaccia with winter mushroom pate

Crispy curly fries, sour cream, + caviar

Roasted butternut chips with gorgonzola

Truffled parmesan cheese straws

Caramelised pear and colston basset stilton tart

French shallot tatin

Wild mushroom arancini

Meat

Venison kofte with spiced cranberry

Roast chicken crisp, smoked cod, green apple

Rosti, seared beef, béarnaise sauce

Pigs in blankets honey glaze

Cumberland cocktail sausages, caramelised onion and mustard

Mini Peking duck wraps with hoi sin & honey

Pizza, tortilla, serrano ham, pepperade,,basil

Fish

'Prawn toast' – cured rose shrimp and avocado crouton

Smoked Salmon, potato cake, crème fraiche

Sevruga Caviar, blini, sour cream,

Tuna cerviche taco, crushed avocado

Cured salmon pizza, truffle, yuzu tortilla

Crab spring rolls, spiked mayonnaise

Hot smoked salmon blini. Horseradish crème fraiche

Seared scallops, vierge dressing,

Tuna tartare, pineapple, wasabi, tobiko, tapioca wafer

Rose Prawn Cocktail, tart, vodka spiked marie rose,

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 3 foot 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 cervice, 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 Avocado 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

Sprouting Broccoli, Pancetta Sautéed Brussel Sprouts, Glazed Carrots

Sautéed Cavolo 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 ceviche, 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

COCKTAILS & SOFT DRINKS

Skyfall Martini

Ketel One, Tanqueray, Cocchi Americano, plum wine, lemon and yuzu juice

Garden of Eden

Gin, Elderflower syrup, Sweet & Sour, Apple Juice, Lemon Peel

Bergamot Blast

Gin, Cointreau, earl grey tea, lemon, honey, grapefruit bitters, soda

Raspberry Pop

Raspberry Liqueur, Sweet & Sour, Cranberry Juice, Lemon Peel

Apple Pie Sour

Blended scotch, lemon, sugar, bitters, apple pie foam

French Champagne

Sugar cube, Angostura Bitter, Creme de cassis, Champagne

Red Bubbles

Beetroot lemonade, Aperol, Prosecco

Espresso Martini

Vodka, Kahlua, Sugar Syrup, Espresso

Appletini

Vodka, Green apple, Schnapps, Ginger Bread syrup, Cloudy Apple juice, Fresh Apple Slices

Honey & Thyme Margarita

Tequila, Cointreau, sweet & sour Honey, Thyme, Salt, Lime wedge

Bramble

Gin, lemon Juice, Sugar Syrup, Blackberry Liqueur, Mixed berries

Dark & Stormy

Dark Rum, Fresh Lime juice, Angostura Bitter, Sugar Syrup, Ginger Beer

Classic Cocktails or Bespoke

Cocktails available on request

Elderflower, cucumber and fresh mint

Lemongrass and ginger spritzer

Fresh pear and apple juice

Coke, Diet Coke, Sprite

Jugs of tap water with ribbons of cucumber

Belu still and sparkling mineral water

