

CHRISTMAS FOOD ORDERS

I want to offer you some options to help make your Christmas holiday very special this year. We all need a bit of a treat and more importantly we need to relax and spend quality time with our loved ones. Let me take the stress out of the cooking and do all the fiddly difficult time-consuming bits. I don't need to provide the turkey, roasties and Christmas pud but all those extra bits that make the meal the celebration that it is. **GF is in green.** A blue asterisk * denotes the dish could be made GF by use of GF breadcrumbs, or cornflour or other alternative. This would have to be the whole dish is GF.

All orders need to be emailed or telephoned to me by Monday 14th December 2020. Please ensure you get a confirmation from me that the order has been received. Any dietary requirements or queries please do just call me, I can often modify a dish to suit our needs. Payment will be required within one week of confirmation of order.

Thank you.

EMAIL nicky@chanterelles.co.uk

TELEPHONE 07770918062

BOX A

CHRISTMAS DAY TRIMMINGS

Traditional sage and red onion with garlic stuffing *
Dried Cranberry, apricot, chestnut, rosemary and nut stuffing*
Sausage meat Roll – mixed with caramelised onions, apple and herbs
Butchers quality pigs in blankets (4 per person)*
Creamy Bread Sauce with Cloves and Onion*
Homemade Gravy from Scratch
Cranberry, Orange and Port Sauce
Cauliflower Cheese with Vintage Tangy Cheddar
Braised Red Cabbage with Apple and Spices
Orange Sable Pastry Ultimate Mince Pies (2 per person)

COST

£40 FOR 2 PEOPLE

£74 FOR 4 PEOPLE

£100 FOR 6 PEOPLE

BOX B

ALL ABOUT THE PUDDINGS

Pecan Pie
Chocolate Truffle Torte*
Lemon Roulade (contains nuts)*
Sticky Toffee Pudding and Sauce
Chocolate Roulade filled with Raspberry
Confit and Cream
Citrus Cheesecake*
Mince-meat Apple and Cranberry Tart

ALL DESSERTS WILL SERVE 6+
CHOOSE ANY 3 DESSERTS FOR £40

BOX C

BOXING DAY /BANK HOLIDAY WEEKEND

Smoked haddock and chive Quiche topped with burnt hollandaise (serves 6)
Butternut, Caramelised Onion and Cheese Quiche (serves 6)*
Gourmet Homemade Sausage Rolls – packed with meat and flavoured with leeks, garlic and fennel seeds (6 medium)*
Homemade Vegetarian Cheese and Spring Onion Rolls (6 medium)
Ultimate Macaroni Cheese with Broccoli and Charred Sprouts (serves 6+)
My Special Curry Sauce, medium heat authentic spiced Balti style sauce ready for you to drop in your turkey or vegetables (serves 6+)

COST

£50

DISHES TO ORDER

CATEGORY A

£12 FOR 2 PORTIONS

£22 FOR 4 PORTIONS

£30 FOR 6 PORTIONS

Butternut, Spinach and Beetroot Wellington with a White Wine and Herb Sauce
Moroccan Spiced Vegetable Filo Pie with a Harissa Tomato Sauce
Vegetarian Moussaka with Ricotta Topping
Irish Stew with Crusted Dumplings*
Pork and Beef Meatball Goulash*

CATEGORY B

£16 FOR 2 PORTIONS

£30 FOR 4 PORTIONS

£45 FOR 6 PORTIONS

Cashew and Parsnip Loaf Roast with Miso Mushroom Sauce
Mixed Game Pie in Shortcrust Pastry
Lamb Tagine with Apricots and Nuts
Venison and Cranberry in Port with Horseradish Cobbler Topping*
Steak and Kidney Suet Pudding (serves 4 large only)
Fillet of Beef Stroganoff (prime fillet used)
Salmon and Spinach en Croute
Luxury Fish Pie*
Salmon stuffed with Roasted Vegetables and Pesto with a Parmesan, parsley and garlic crust

CATEGORY C

£30 FOR 2 PORTIONS

£50 FOR 4 PORTIONS

£75 FOR 6 PORTIONS

Beef Wellington with a Red Wine Jus
Beef Fillet wrapped in Prosciutto lined with a pate and mushroom duxelles served with a Red Wine Jus