



## **Christmas menus 2017**

**Eco cuisine sources free-range, organic meat from farms in Norfolk and Suffolk, sustainable fish from day boats out of St. Mawes, Cornwall. All fruit and vegetables are British and / or organic.**

**2 courses £19.50 and 3 courses £24.50**

### **Starters**

Champagne and chicken liver pate or duck and port pate served with red onion marmalade and a fresh bread selection

Parsnip or leek and potato soup

Organic smoked salmon with horseradish cream

Roast squash and blue cheese

Cornish Fal native oysters served on ice with dressing of your choice

### **Main courses served with seasonal vegetables**

Christmas Roasts : top rump of beef served rare, chicken, pork, turkey or spicy mixed nut

Beef in red wine



Wild mushroom, leek and potato stroganoff and rice

Pies - Creamy chicken and white wine sauce, beef and mushroom or mixed vegetable and vintage cheddar with puff pastry top

Coq au vin – chicken thighs, red wine, mushrooms, shallots

Navarin of lamb – slow cooked lamb, potatoes, onions, carrots

### **Puddings**

English cheese plate served with celery, grapes and biscuits

Lemon roulade

Cranberry cheesecake

Chocolate and brandy truffles

Traditional mince pies with Cornish clotted cream

Christmas pudding with Cornish clotted cream



## **Additions**

Chef, waiting staff, wine waiting charged at £12.50 per hour with a minimum four hour shift

Hire of crockery, cutlery etc and recycling service – please ask for quotation

Organic wine/beer/lager/soft drinks – please ask for quotation

Use 100% recycled and biodegradable napkins

Use biodegradable crockery and cutlery @ 50 pence per person

All these can be organised on your behalf. Just ask for what you require and we will prepare a quote for you.