



WWW.GUYSCLIFFECATERING.CO.UK

07881 422 955

ALEX@GUYSCLIFFECATERING.CO.UK

CHRISTMAS THREE COURSE MENU

CHOOSE ANY TWO OF EACH COURSE

Starters

Sundried tomato and roasted red pepper soup, warm bread roll and butter (v)

Broccoli and stilton soup, warm bread roll and butter (v)

Duck and Cointreau pâté, warm toast, caramelised red onion chutney, rocket and tomato salad

Goat's cheese, asparagus and rocket salad with balsamic glaze (v or add optional Serrano ham)

Crayfish salad, mango and lime dressing, garlic croutons

Bloody Mary prawn cocktail, brown bread and butter

Lime and black pepper smoked salmon, melon fan, rocket salad, brown bread and butter

Mains

Slices of lemon and thyme roasted Turkey crown, honey mustard and black pepper glazed ham, pig in blanket, stuffing, port and cranberry sauce, gravy

Slow braised beef steak in beer and onions served with a rich ale gravy

Lemon and herb crusted salmon, dill, tarragon and lemon sauce

Sticky beetroot and butternut squash wellington white wine gravy (ve)

All served with sea salt and thyme roast potatoes, cranberry and port red cabbage, Brussels sprouts and chantennay carrots tossed in honey and extra virgin olive oil



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Desserts

Warm Christmas pudding, Brandy sauce

Apple and cinnamon crumble, Devon custard

Salted caramel triple chocolate brownie, fresh berries, cream

Fresh berry bowl, raspberry sorbet, pomegranate

Tea, filter coffee & warm mince pies

To finish

Cheese board - A selection of festive and traditional cheeses, biscuits, chutney, grapes, and celery - £5 per head supplement

Please let us know of any dietary requirements

Gluten free, dairy free and vegan options available (on request)

Everything is homemade by Alex who is a qualified chef with over 17 years' experience