



Christmas Fayre Menu

2 Courses £24 3 Courses £30

STARTERS

King Prawns, Red Onion, Dill, Zesty Sauce, Dressed Leaves & Crispy Breads (GFO)

Baked Camembert topped with a Tomato & Chilli Jam & Garlic Crostini's (V)

Chicken Liver Pate, Winter Fruit Chutney & Toasted Breads (GFO)

Creamy Peppercorn Garlic Mushrooms & Stilton Bruschetta (V)

Sweet Potato, Red Onion, Rocket, Cranberry & Pecan Salad with a Citrus Dressing (VE) (GF)

MAIN COURSE

Traditional Roast Turkey Breast with a Cranberry, Orange & Sage Stuffing,
Pigs in Blankets & Real Gravy (GFO)

Slow Roasted Pork Belly with a Sage, Balsamic Onion & Apple Jus (GFO)

Rich Beef Bourguignon Puff Pastry Pie

Parmesan & Pesto Crusted Salmon Supreme with a Creamy Lemon Sauce

Chestnut, Squash, Mushroom, Kale & Feta Wellington (VE) (GFO)

All Served with Honey Roasted Vegetables, Garlic & Thyme Roasted Potatoes &
Seasonal Vegetables

DESSERTS

Chefs Black Forest Fruit & Apple Crumble with Custard (V)

Sticky Toffee Pudding with Butterscotch Sauce & Fresh Cream (V)

Warm Chocolate Fudge Brownie with Vanilla Pod Ice cream (V)

Chocolate, Almond & Pistachio Torte with Vanilla Ice Cream (VE)

Raspberry Ripple & Lemon Pavlova with Crushed Pistachios (GF) (V)

Please advise us of any allergens or dietary requirements

Ideal for Christmas Parties- Friends or Family get together, Business Lunch, Work's Party or
Social Club Events at a venue of your choice. Available Tuesday 23rd November – Wednesday 23rd December

Deposit of £10 per person (non-refundable) required at the time of booking by BACS and full payment
7 days in advance of your event

Book by phone 01604 781653

DM via our Facebook page- The Village Kitchen Catering

Email – info@thevillagekitchencatering.co.uk

Visit our website www.thevillagekitchencatering.co.uk