



# CALVERT'S EVENT KITCHENS

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FESTIVE MENU 2021

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£32 EACH

Please select two dishes for the entire party to choose from for each course.

## STARTERS

- Roasted on the vine tomato and basil pesto soup.
- Butternut squash soup with chilli and coriander.
- Garlic mushrooms with ciabatta.
- Prawn cocktail with zesty Marie Rose sauce.
- Breaded brie with cranberry sauce and mixed leaf.
- Festive chicken liver pate with croûte.

## MAIN COURSE

- Turkey Dinner.
- Mushroom wellington.
- Salmon en croûte.
- Chicken and leek pot pie.
- Braised shin of beef.
- Roasted beef.

Served with pigs in blankets, roast potatoes, stuffing, seasonal vegetables and gravy.

## DESSERT

- Christmas pudding with brandy sauce.
- Chocolate Yule log with rocher of cream and winter berries.
- Chocolate profiteroles with warmed chocolate caramel sauce.
- Sticky toffee pudding with vanilla ice cream.
- Cheeseboard with selection of cheeses, grapes, celery and biscuits.

## DIETARY REQUIREMENTS

Vegan, Vegetarian and other specific dietary requirements will be accommodated for. When a menu has been chosen an adaptation of these meals will be tailored to fit the needs required, ensuring all guests can enjoy their meals together.

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All prices are inclusive of VAT and are priced per person/dish.