

T W E L V E

EVENT MANAGEMENT

FOOD | PARTIES | DESIGN

WINTER MENU

SOUP

lightly curried parsnip soup with coriander oil

celeriac soup with smoked chicken and herb croutons

red lentil & toasted cumin soup with bacon & croutons

cock-a-leekie with eggie bread soldier

STARTERS

traditional un-vented oak smoked salmon with sauce gribiche, salad leaves

toasted goats cheese, plum tomato and fennel salad, pesto

pressed ham hock & lancashire cheese terrine, with piccalilli

potted confit of duck with quince, vinegar pickled vegetables

home cured salmon, filo basket of tartar sauce

remoulade of smoked salmon and crab, chicory leaf salad

MAINS

roast fillet of bowland forest beef, parsnip puree, boulangere potatoes, red wine jus

braised daube of bowland forest beef, root vegetables, mash potato, red wine sauce

loin of venison, fondant potato, butternut squash puree, juniper sauce

fillet of bowland forest lamb wrapped in filo pastry, mushroom duxcelle, creamed cauliflower, mint gravy

supreme of guinea fowl with spinach and pine nut filling, braised red cabbage, dauphinoise potatoes

brioche coated chicken breast filled with almond & garlic butter, mushroom veloute

confit of salmon, bubble and squeak potato cake with a chive fish veloute

SWEETS

banana butty, four sweets in one

christmas pudding cheesecake, vanilla anglaise

bread & butter pudding, vanilla pod custard

bramley apple and frangipane tart

chocolate nut brownie, clotted cream