Christmas Menu At Schmooze

<u>Starters</u>

Slow Cooked Ham Hock & Roasted Chestnut Terrine Wrapped in Parma ham, served with homemade red onion chutney & warmed brioche

> Creamy Tenderstem Broccoli Soup With crumbled stilton & toasted ciabatta

Prawn Cocktail with a Smoked Salmon Twist Served with little gem lettuce & balsamic dressing

Bruschetta Trio Trio of toasted bruschetta's, topped with beetroot, ricotta & onion, & squash with sage

<u>Mains</u>

Roasted Rack of Pork

2 Bone rack of pork loin sat upon dauphinoise potatoes, roasted vegetables & Venetian gravy

Aubergine & Ricotta Parcels

Homemade aubergine & ricotta parcels served with a spicy tomato & basil sauce, finished with picked baby basil & parmesan

Turkey Roast

Traditional turkey dinner with all the trimmings of roast potatoes, mixed vegetables, pig in blanks stuffing & gravy

Herb Crusted Cod Supreme

Oven cooked cod supreme coated in mixed herbs, served with fondant potato, buttered spinach & a parsley & herb cream sauce

Desserts

Chocolate Brownie

Gooey chocolate brownie served with pistachio ice cream & warm chocolate sauce

Winterberry Cheesecake Vanilla cheesecake topped with, mulled wine infused, winterberries

Christmas Pudding Traditional Christmas pudding served with homemade brandy sauce & redcurrants

> Festive Cheese-plate A selection of fine cheese, crackers, grapes & chutney

> > Available Dec 1st– Dec 24th 3 Course Lunch £15pp 3 Course Dinner £20pp

Booking required A non refundable deposit of £5 pp is required on booking & a full take set order 48hrs before