Christmas Menu

Main event

Roast free range turkey breast rolled with a choice of chestnut & sausage meat or sage & onion stuffing
Salmon en croute, baby spinach, creamed leeks, white wine cream sauce
Wild mushroom Wellington, black olive soil, Guinness jus V
Pumpkin risotto, chestnut pesto and vegan cheese GF VG
Puff pastry tart golden squash, sage and goat's cheese curd & green olive tapenade V

Sharing sides

Roast butternut squash and potato gratin GF VG
Roast potatoes with rosemary GF VG
Roast root vegetables with honey and walnuts GF V
Spiced red cabbage with rioja, cranberries, star anise and cloves GF VG
Truffled cauliflower cheese V
Brussels sprouts with roasted chestnut GF VG
Pigs in blanket

Puddings

Apple, cinnamon and clove tart
Bailey's cheesecake
Homemade mince pies
Sticky toffee pudding with toffee pecan sauce GF
Blood orange compote, cinnamon, clove and Grand Marnier GF VG
Treacle tart with Brandy, pecan nut, mulled pear & clotted cream
Spiced winter fruit Pavlova with Armagnac with sprinkle of pomegranate GF

All the puddings are served with a choice of crème fraiche, brandy cream or butter, double cream or creamed mascarpone.

VG – Vegan | V- vegetarian | GF- gluten free

Minimum order of 8 portions-speak with member of staff for tailormade quote

W8 Catering Limited
3 Abingdon Road, London W8 6AH | 020 7376 2191 | info@W8Catering.com
w8catering.co.uk