



Chalfont Classic Cuisine

Christmas Menus 2011

Starters

Roquefort Mousse, Beetroot Carpaccio, Balsamic Pears
Onion and Garlic Soup with Parmesan Tuille
Smoked Mackerel Pate with Wasabi Cream and Melba Toast
Chicken and Duck Liver Parfait with Apple Chutney and Toasted Brioche

Supplementary Intermediate Course (£3.50)

Blood Orange and Cointreau Sorbet

Main Course

Traditional Free Range Turkey with all the trimmings
Roast Rump of Lamb, Fondant Potatoes, Savoy Cabbage and Thyme Jus
Pan Fried Salmon in Balsamic Vinegar, Lyonnais Potatoes and Tomato Salsa
Game Pie with Mustard Mash and Sautéed Leeks
Aubergine Parmigiana with Honey Glazed Parsnips served with a Rocket Salad
Glazed Pork Loin with Fig Stuffing, Sprout and Bacon Rosti

Desserts

Chocolate and Lemongrass Crème Brulee, with Shortbread Fingers
Homemade Traditional Christmas Pudding with Brandy Crème Anglaise
Rum, Raisin and White Chocolate Tart with a delicious sauce
Cranberry and Prosecco Jelly served with Honey Glazed Apples

Freshly Made Cafetiere Coffee and Homemade Mince Pies

ALL FOR ONLY £38.50

Chalfont Classic Cuisine Ltd

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