



M Welsh Catering Services

# Christmas Day Menu

4 Courses - Expertly prepared by multi award winning Chef Mike Welsh  
And delivered to your door oven ready on Christmas Eve  
£40 per person

## To Start

**Beetroot & Gin Home Cured Salmon** Organic Leaves, Parsley Emulsion & Brioche Crumb

**Smoked Chicken & Ham Hock Terrine** Piccalilli, Homemade Focaccia & Micro Leaves

**Leek & Smoked Cheddar Arancini** Truffle Mayo, Shaved Parmesan & Micro Leaves

## The Main Event

### Butter Poached Turkey Steak

Goose Fat Roast Potatoes, Sausage Meat Stuffing wrapped in Pancetta, Roasted Parsnip, Stock Carrot, Shredded Sprouts, Port & Cranberry Jus

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### Duo of Duck

Roasted Breast & Confit Leg Bon Bon, Fondant Potato, Roasted Parsnip, Stock Carrot, Shredded Sprouts, Boozy Cherries, Port Jus

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### Roasted Butternut Squash & Goats Cheese Strudel (v)

Hasselback Potatoes, Roasted Parsnip, Chestnuts, Shredded Sprouts, Vegetable & White Wine Jus

## To Finish

### Salted Caramel Tart

Pear Compote, Chantilly Cream, Honeycomb

### Christmas Pudding

Filled with Orange & Caramel, Vanilla Brandy Cream & Chocolate Soil

### Lemon Meringue Cheesecake

Raspberry Compote, Malt & Raspberry Crisp

Followed by

### Handmade Mince Pie Croissants & Devon Clotted Cream

Optional Westcountry Cheeseboard available at £6.95 per person

### Under 12's - 3 Course Christmas Dinner £18

Roast Turkey with all the trimmings

Belgian Chocolate Brownie, Berries & Chantilly Cream

Mince Pie Croissant & Devon Clotted Cream

Merry  
Christmas

