

Starters:

Spiced Butternut Squash & Coconut Soup with Herb Crouton (VG)

King Prawn Cocktail, Homemade Marie Rose Sauce, Fresh Brown Bread & Somerset Butter

Goats' Cheese & Beetroot Salad – Served with Crispy Fried Ham Bonbon, Balsamic Jelly, Honeycombe

Pork & Rabbit Rilletto – A Course Game Terrine, Served with Apple & Stout Chutney, Warm Rosemary Bread

Main

Roasted Sirloin of Beef, Herb Roasted Potatoes in Goose Fat, Yorkshire Pudding, Roasted Root Veg & Shallot, Traditional Beef Gravy

Escalope of Turkey, Apricot & Cranberry Stuffing, Bread Sauce & Trimmings

Pan Roasted Seabass, Sautéed Baby Potatoes, Chorizo & Red Onion, Spinach & Dill Butter

Sweet Potato, Spinach & Chickpea Moroccan Tagine, Buttered Lemon & Coriander Couscous (V)

Roast Fillet of Venison (Served Pink) Spiced Red Cabbage in Red Wine, Wild Mushroom Reduction, Mustard Mash

Dessert

Spiced Poached Pears, Homemade Pomegranate Sorbet, Candied Sage & Hazelnut Shard (VG)

Christmas Pudding & Brandy Sauce

Cheese Board – Selection of 3 Somerset Cheeses, Grapes & Apple Batons, Homemade Quince Jam, Biscuits

Please note - We work hard to use as much seasonal produce as we can to create a local and seasonal

menu. Most of our produce is sourced locally where possible.

We do not supply tableware or glassware but this can be arranged for an additional cost.

Costs for packages include one choice, per course, per person. Private chef hire for the duration for the

event. Any extra services, for example, a waitress are available for an additional cost & are recommended for bookings of 12+.

Jack

JJK Catering