

CHRISTMAS

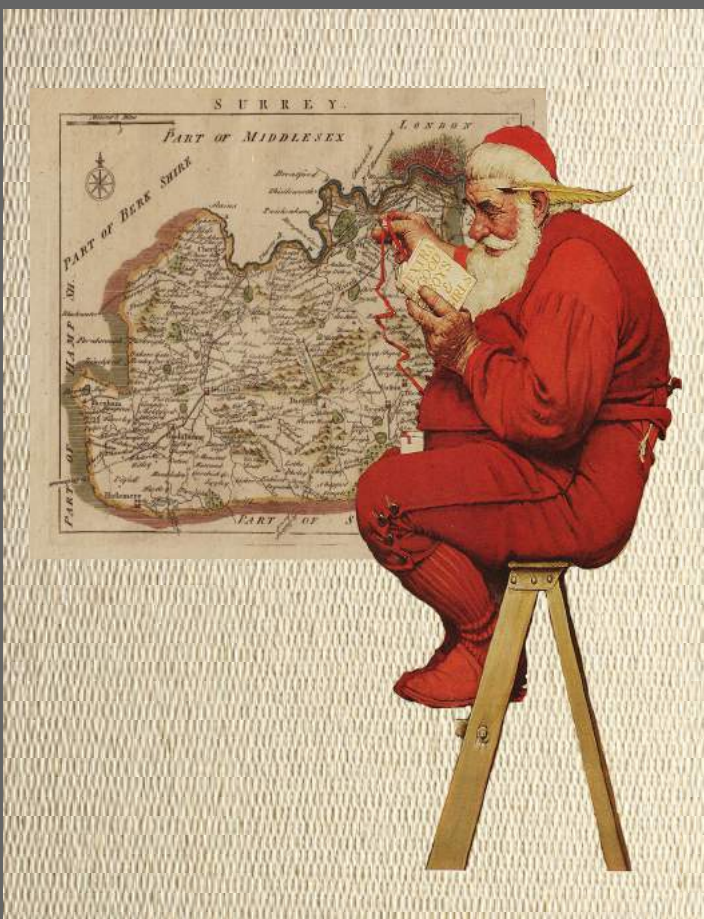
AT

THE CHARLES HOLDEN

Here at The Charles Holden we use only the finest, freshest produce available for all our menus and have designed this menu to suit all your Christmas requirements: Traditional or vegetarian and we can offer vegan and children's options too



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CHRISTMAS PARTY MENU

We will be offering our Christmas party menu from 5th December until Christmas Eve.

TWO COURSES £19.95
THREE COURSES £24.95

STARTER

Wild mushroom soup with coriander pesto (V)
Smoked mackerel and spring onion rilette with watermelon salad and crusty ciabatta
Paprika breaded manchego cheese with winterberry jam and dressed baby kale (V)
Chef's game terrine with spiced rhubarb chutney and toast

MAIN

Traditional roasted turkey with seasonal vegetables, roasted potatoes, pig in blanket, sage and apricot stuffing, cranberry sauce and gravy

Pan fried red mullet on mussel, spinach and chorizo risotto and pea shoots with coriander dressing

Duck leg confit, Puy lentils and smoked pancetta stew with smoked garlic and thyme jus

Spiced pear and blue cheese gnocchi with dressed rocket and roasted cashew nut (V)

Mignon of pork stuffed with prunes and apricots, potato terrine and mustard sauce

DESSERT

Christmas pudding with brandy sauce (V)

Dark Belgian chocolate tart with coconut ice-cream and raspberry compote (V)

Vanilla panna cotta with salted butter caramel sauce and almond biscuit

Trio of cheese with grapes, celery, crackers, pineapple and black pepper chutney (V)

CHRISTMAS BUFFET MENUS

We will be offering our Christmas buffet menus from 5th December until Christmas Eve.

BUFFET MENU 1 • £8.50 PER PERSON
(MINIMUM OF 25 PEOPLE)

Mini turkey fillet burger, cranberry sauce
Mushroom, pepper and feta quiche (V)
Pigs in blankets, with honey and grain mustard dressing
Vegetarian kofte, with minted yogurt dip (V)
Piri piri chicken wings
Cranberry and brie vol au vents (V)

BUFFET MENU 2 • £11.25 PER PERSON
(MINIMUM OF 25 PEOPLE)

Poached salmon rillettes, sour dough crostini
Mini turkey fillet burger, cranberry sauce
Mushroom, pepper and feta quiche (V)
Pigs in blankets, with honey and grain mustard dressing
Vegetarian kofte, with minted yogurt dip (V)
Piri piri chicken wings
Cranberry and brie vol au vents (V)
Beef meatballs in a spiced tomato sauce
Mini grilled winter vegetable burger (V)
Pork, bacon and apricot stuffing baubles with cranberry sauce

DESSERT • £2.00 PER SELECTION PER PERSON
(MINIMUM OF 25 PEOPLE)

Mince pie (V)

ARRIVAL DRINKS

We are happy to arrange arrival drinks

Mulled Wine
Champagne
Prosecco
Bucks Fizz
Kir Royale
Winter Pimms
Fruit punch
Chilled buckets of bottled beer

CHRISTMAS DAY MENU

For the most festive of days, let us look after you, your family and friends. We will take all the hard work out of this special day.

ADULTS - £65.00 PER PERSON

CHILDREN UNDER 12 YEARS - £20.00 SEE MENU BELOW

CHILDREN UNDER 2 YEARS - FREE BOTTLE AND FOOD WARMING SERVICE

STARTER

Butternut, orange and ginger soup with chestnut crumble and crusty bread (V)

Pan fried pigeon breast on celeriac and fennel rémoulade with balsamic and watercress

Seared smoked pancetta king scallops on watermelon and pomelo salad with walnut infused oil

Goat cheese panna cotta with dressed wild rocket and dried figs with grilled sourdough bread (V)

MAIN

Traditional roasted turkey with seasonal vegetables, roasted potatoes, pig in blanket, sage and apricot stuffing, cranberry sauce and gravy

Pan fried monk fish médaillons on potato rosti, braised pak choi with roasted tomato and pepper sauce

Grilled beef fillet with sweet potato gratin, fine beans parcel, smoked shallot and Marsala wine jus

Honey roasted root vegetables and pear tart with dry apricot, blue cheese and baby kale salad (V)

DESSERT

Christmas pudding with brandy sauce (V)

Plum and apple tart tatin with vanilla ice-cream (V)

Coffee panna cotta with crispy, sugared pancake (V)

Baked dark and white chocolate cheesecake with salted butter, caramel sauce and walnut nougatine (V)

Trio of cheese with grapes, celery, crackers, pineapple and black pepper chutney (V)

CHRISTMAS DAY CHILDREN'S MENU

STARTER

Melon boat (Vv)

Breaded cod lollipop with tartare sauce

MAIN

Traditional roasted turkey with seasonal vegetables, roasted potatoes, pig in blanket, sage and apricot stuffing, cranberry sauce and gravy

Aubergine and red pepper lasagne (V)

DESSERT

Mini chocolate brownie with vanilla ice-cream (V)

Ice-cream sundae with toffee sauce and marshmallows

CHRISTMAS SHARING BOARDS

Perfect for an informal Christmas get together

£25 SERVES FOUR PEOPLE

Mini turkey fillet burger with cranberry sauce

Vegetarian kofte, with minted yogurt dip (V)

Mushroom, pepper and feta quiche (V)

Pork, bacon and apricot stuffing baubles with cranberry sauce

Pigs in blankets, with honey and grain mustard dressing

NEW YEAR'S EVE PARTY

STARTER

Risotto de courge aux champignons, sauvages et choux au bleue
Roasted butternut squash, wild mushroom, kale and blue cheese risotto

MAIN

Poulet Gaston Gerard sur pomme purée de pommes de terre au persil
Chicken leg in a white wine, Dijon mustard, cheese and cream sauce with parsley mash

Ragout de légumes d'hiver et sa purée de pommes de terre au persil

Winter vegetable stew with parsley mash

DESSERT

Cheese cake aux fruits de la passion et vanille
Passion fruit and vanilla cheesecake

Live Music
from

Twisted Rhythm

£35.00 per person
(Advance booking required)