Starry Towers

Christmas Menu

Aperitif Plate Quartet from the Starry Towers Kitchen

Rich Mushroom & Creamy Barbers Vintage Farmhouse Cheddar & Dorset Ale Rarebit Tartlet
Stir-Fried Vegetable Spring Roll
Thai Fishcake of Tender Prawns & Aromatic Lemongrass in a crisp black & White Sesame Crumb with a soupcon of lime & Chilli Sauce
Oak & Beech Smoked Wild Alaskan Salmon with shallot & black pepper soft cheese Blini

Starter

Starry Towers Mixed Vegetable Soup with an assortment of
Mini Loaf Rolls

Mains

Rich Tomato & Herby Apricot & Coriander Moroccan
Tagine with Free Range Chicken

or

Quorn

Hot Accompaniments

Tomato & Onion Couscous
Apple, Cinnamon & mild Moroccan Spices Couscous
Pilau Rice
Lentil, Spinach, Carrot & Mildly Spiced Koftas
Paprika, Cinnamon & Ginger Falafel

Cold Accompaniments

A Salad of Carrot & Beetroot with Mixed Leafs
Fruity & Spicy Couscous Salad

Guacamole Dip
Roasted Butternut Dip
Tzatzki
Beetroot Relish, Moroccan Spiced Chutney, Red Onion Chutney and Alphonso Mango, Bulida, Apricot & Coriander Chutney

Flat Breads

Plain, Peshwari and Coriander & Garlic Naan Breads

Desserts

Tarte of Golden Cream & Crunchy Almond Caramel in a Smooth Milk Chocolate
Boozy Mature Cherry Topped Christmas Pudding infused with Cider, Almontillado, Sherry & Port

With a choice of

Scottish Extra Thick Double Cream
Channel Island Cream with Brandy & Courvoisier VS Cognac
Light Single Cream

Sweet Treats

Rich Fruit Christmas Cake infused with Cognac & Brandy
Mince Pies
Mini Chocolate & Vanilla Cupcakes