

*Merry Christmas*



# *Starry Towers*



*Xmas Dinner 2017*



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## *Starter Platter*

Coquilles St Jacques – Scallop in a Creamy White Wine Sauce with a Cheese & Parsley Crumb

Mushroom Arancini Bite – Chestnut & Porcini mushrooms, Risotto Rice & a rich Mozzarella & Cheddar Cheese Sauce centre coated in Oregano & Mixed Seed Breadcrumbs with a Caramelised Red Onion Dip

Dim Sum Dumpling – Prawn & Vegetable Snowball coated in Coconut Flakes or Chicken & Mushroom Windmill – with a Plum Hoisin Dip

Lobster Thermidor – Lobster & King Prawn in Creamy Parmigiano Reggiano & Brandy Sauce topped with a Herb Crumb

Vintage Cheddar & Onion Tartlet – Shortcrust Pastry filled with Cheddar Cheese & Onion, topped with a Cheddar Crumble

Vegetable Spring Roll – Red Chilli & Coriander Spiced Vegetables in Crisp Filo Pastry with a Sweet Chilli Dip

## *Breads*



Cranberry, Orange & Pumpkin Seed Loaf

Multigrain & Rye Bloomer



## *Main*

Roasted Free Range Bronze Turkey Breast Joint

Nut Roast Wellington – Butternut Squash, Walnut & Cashew and Goats Cheese with an Apricot Centre wrapped in Flaky Pastry

## *Big Stuffing Dish*



Wild Sage, Roasted Onion, Shallot & Lemon  
Onion, Leek & Chive  
Roasted Garlic, Sage & Red Onion

## *Vegetables*

Crispy Red Rooster Roast Potatoes

Creamy Maris Piper Mash Potato with Jersey Butter, Double Cream & Cracked Black Pepper

Rainbow Chantenay Carrots – Orange, Purple & White with a Sweet & Sticky Honey, Clementine & Rosemary Glaze

Red Cabbage – with Cranberry Chutney, Bramley Apples, Port & Red Wine

Petit Pois



## *Sauces*

Cranberry & Port Wine Sauce

Caramelised Red Onion Chutney

Smooth Bramley Apple Sauce



## *Sweet Platter*



Belgian Chocolate Melty Middle – Soft Chocolate Sponge with a Rich Chocolate Melting Centre

Black Forrest Profiterole – Choux Pastry, with Chocolate Filling, a Cherry Sauce Centre & Dark Chocolate Decoration

Chocolate & Hazelnut Churro – a Chocolate and Hazelnut Sauce filled Mini Doughnut Finger Sprinkled with Glitter

Passionfruit Cheesecake – Baked Vanilla Cheesecake on a Digestive Biscuit Base topped with a Seeded Passionfruit Glaze

Ice Cream Basket – Madagascan Vanilla Ice Cream in a Ginger Spiced Brandy Basket & a Smooth Hazelnut & Chocolate Crème filled Wafer Roll



## *Dessert*



Der Bruder und Die Schwägerin Überraschung

### *With a choice of*

Cream

Salted Caramel Cream with Caramel Liqueur  
Baileys Original Irish Extra Thick Cream



## *Sweet Treats*

Belgium Chocolate Tiffin Wreath – Dark & Milk Chocolate, Raisins, Dried Sweetened Cranberries & Shortbread, finished with Lustre

Star Mince Pies – melt in the mouth all-butter packed with Napoleon Glacé Cherries, Almonds and Walnuts, Aromatic Italian Citrus Peel and Warming Festive Spices, Infused with a Generous Nip of COURVOISIER® VS Cognac, French Brandy and Port

Belgian Chocolate Yule Log – Chocolate Sponge filled with Chocolate Buttercream, covered in Milk Chocolate & Belgian Milk Chocolate Frosting, Finished with a Sweet Dusting

Xmas Cake – Rich Fruit Cake, with Sultanas, Raisins, Glacé Cherries, Mixed Peel, Brandy & Cognac, covered with Marzipan & Soft Icing

*Have a wonderful*

