



GRAVY & CUSTARD CATERING

CHRISTMAS DAY LUNCH

HOSTED AT THE GRANARY DELI
WATLINGTON, OXFORDSHIRE



CANAPES

BLACK OLIVE PALMIERS, BUTTERNUT & PARMESAN ARANCINI
CHERRY TOMATO & BOCCONCINI WITH HERB OIL

STARTERS

JERUSALEM ARTICHOKE SOUP WITH HAZELNUT & SPINACH PESTO, GRANARY ROLL
OR
DUCK LIVER PARFAIT, BRIOCHE, CLEMENTINE JELLY

MAIN

NORFOLK BLACK TURKEY CROWN, RILLETTE OF DARK MEAT
OR
SWEET POTATO, NUT & SPINACH WELLINGTON

FOR THE TABLE

CRANBERRY & CHESTNUT STUFFING, ROASTED CHATEAU POTATOES, PIGS IN BLANKETS
MAPLE GLAZED CARROTS & PARSNIPS, MULLED WINE BRAISED RED CABBAGE, CAULIFLOWER CHEESE
BRUSSEL SPROUTS WITH BABY LEEKS & PANCETTA

PALATE CLEANSER

GIN & TONIC SORBET WITH POMEGRANATE

PUDDING

WHISKEY & WALNUT CHRISTMAS PUDDING, ARMAGNAC & CARAMEL BUTTER
MADAGASCAN VANILLA CUSTARD

OR

HOT CHOCOLATE FONDANT, MARMALADE ICE CREAM



TO FINISH

STILTON WITH OATCAKES & CHUTNEY

OR

ROASTED NUT & CLASSIC DEEP FILLED MINCE PIES



SIX COURSE CHRISTMAS DAY LUNCH, £95 PER PERSON

TO BOOK OR TO FIND OUT MORE PLEASE EMAIL US AT
GRAVYANDCUSTARD@GMAIL.COM
OR CALL US ON 07793672548

GRAVY & CUSTARD CATERING
WATLINGTON, OXFORDSHIRE
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