



APPETITE

CATERING

Festive	Buffet menu	£40ph
<i>Main</i>		<i>Allergens</i>
	Roast breast & slow-cooked leg of Norfolk turkey	<i>Milk</i>
	Aubergine, puy lentil & wild mushroom bake (Vg)	<i>[none]</i>
	Honey & orange glazed carrots & parsnips (Vg)	<i>[none]</i>
	Buttered Brussels sprouts & chestnuts (V) (Vg option)	<i>Milk</i>
	Garlic & thyme roasted potatoes (Vg)	<i>[none]</i>
	Pork & apple stuffing	<i>Cereals, egg</i>
	Sage & onion stuffing (V)	<i>Cereals, egg</i>
	Creamy nutmeg & thyme bread sauce (V)	<i>Cereals, milk</i>
	Cranberry jus	<i>[none]</i>
<i>Dessert</i>		
	Christmas pudding, brandy butter, vanilla anglaise	<i>Cereals, egg, milk, nuts</i>
	Apple & sultana croustade, vanilla anglaise (V) (Vg option)	<i>Cereals, milk</i>

Jan Huckstep

PRIVATE CHEF