



SUKA & ASIA DE CUBA EVENTS CHRISTMAS MENU

PLEASE CHOOSE ONE STARTER, ONE MAIN COURSE
AND ONE DESSERT FOR YOUR ENTIRE PARTY

£65.00 PER PERSON

STARTERS

PHEASANT & BUTTERNUT SOUP

Pheasant, Butternut Squash, Honey and Sage Soup
with Pumpkin Seed Bread

SMOKED SALMON & CRAB ROULADE

Roulade of Smoked Salmon with Brixham Crab,
Pickled Beetroot, Avocado Mousse and Melba Toast

ENDIVE & BEENLEIGH BLUE TART

Orange and Juniper Braised Endive Tart,
Beenleigh Blue Cheese, Roast Walnut
and Baby Watercress Salad



MAIN COURSES

TURKEY BALLOTINE

Ballotine of Turkey and Parma Ham, Cranberry and Pistachio Stuffing, Brussel Sprout Puree, Fondant Potato and Jus Gras

BRAISED FEATHERBLADE OF BEEF

Braised Featherblade of Beef, Potato and Horseradish Beignet, Braised Leeks, Sweet Baby Onions with Wild Mushrooms and Red Wine Jus

MONKFISH OSSO BUCCO

Ossobucco of Braised Monkfish, Saffron Risotto, Confit Baby Fennel and Pickled Mussels

JERUSALEM ARTICHOKE PITHIVIER

Jerusalem Artichoke and Potato Pithivier, Roast Salsify, Pearl Onions, Morel and Madeira Sauce



DESSERTS

CHRISTMAS PUDDING

Traditional Christmas Pudding Served with Brandy
Crème Anglais

CHOCOLATE CHOCOLATE CHOCOLATE

Assiette of Chocolate Desserts; Milk, Dark and White

SELECTION OF CHEESES

Selection of British and Irish Cheeses, Served with
Pear and Apple Chutney and Oatcakes

Freshly Brewed Coffee and Mini Mince Pies

