Chef Simon McKenzie

Christmas Day
Lunch

Champagne & Canapés

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Pumpkin & Truffle Velouté
Ricotta & Pomegranate

Roast Partridge
Choucroute, Chestnuts & Partridge Broth

Native Lobster & Poached Chicken Salad
Pasta, Spring Onion, Mango & Bisque

Free Range Turkey
Traditional Accompaniments

Handmade Christmas Pudding
Brandy E'spuma, Chestnut Ice Cream

Further vegan and other dietary items available upon request. Please note we only use the finest seasonal ingredients, please be understanding should certain ingredients are not available at the time of your event

07539 422 103 | simon@chefsimonmckenzie.com |
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Supper

Oak Smoked Salmon
Honey Glazed Ham, Piccalilli
Caramelised Onion & Mature Cheddar Quiche
Exmoor Caviar (100g), Sour Cream & Blinis
Homemade Sour Dough
Cous Cous Tabouleh with Feta

Traditional Christmas Cake
Selection of Artisan Cheeses, Biscuits & Chutney
Sweet Mince & Almond Tarts

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