

Customer information for WC 20/12/21

Canapés	Canapés de Noel. Rare Roast beef & horseradish profiteroles, smoked salmon roulade, mini crab croque monsieur		Beef, gluten, dairy , horseradish, fish, crustacean, egg ,	Keep refrigerated after delivery and consume within 3 days. Not suitable for freezing	Heat the crab croque monsieur for 8 minutes
Starter	Assiette Perigourdine . Smoked duck breast, pulled duck confit, duck foie gras, green bean salad with hazelnut and truffle dressing topped with garlic croutons	DF	Duck, duck liver, beans, Hazelnuts , mushrooms, gluten, mustard, vinegar , garlic, salad leaves	Keep refrigerated after delivery and consume within 3 days. Not suitable for freezing	Heat the duck confit for 10 mins, sprinkle over the salad with the croutons
	Dariole de homard et St Jacques sauce champagne. A light lobster and scallop mousse wrapped with spinach in creamy champagne sauce	GF	Mollusc, crustacean, fish , spinach, eggs, dairy , shallots, wine, celery ,	Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge before cooking as per instructions	Remove lid and heat for 16 mins
	Gratin de tourteau Thermidor. Crab gratin in a thermidor sauce topped with breadcrumbs		Crustacean, mollusc, dairy , cheddar cheese, mustard , Worcestershire sauce, gluten , cayenne pepper, Brandy, spices	Keep refrigerated after delivery and consume within 3 days. Not suitable for freezing	Remove from packaging and heat for 16 mins
	Soufflé aux trois fromages. Aged Gruyere, parmesan & Mature cheddar souffle with parmesan cream sauce	GF V	Dairy, eggs , spinach, gluten free flour, nutmeg, onions,	Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge before cooking as per instructions	Remove lid and heat for 18 mins
	Terrine de gibier, compote d'oignon rouge. Mixed game and duck liver terrine scented with sechuan peppers. Pickled mushrooms and sourdough	GF DF w/o bread	Game, pork, eggs , juniper, duck, shallots, brandy, wine, garlic, herbs, celery, mushrooms , vinegar, sugar, gluten , yeast	Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge before cooking as per instructions	Remove from the fridge 10 mins before eating
Mains	Moussaka aux aubergines. Greek style lamb ragout in a red wine, oregano & tomato sauce layered with potatoes & soft grilled aubergines	GF	Lamb, spices, aubergine, dairy , tomato, carrot, garlic, celery , potato	Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge before cooking as per instructions	Remove lid and heat for 25 mins
	Gratin de poissons. Fresh fish, smoked fish & Prawns in a creamy white wine sauce topped with buttery mash	GF	Fish, crustacean, dairy , onions, potato, capers, leeks	Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge before cooking as per instructions	Remove lid and heat for 25 mins
	Fillet de boeuf, tourte de foie gras et truffe, sauce poivrade. Fillet of beef with a foie gras and truffle phitvier, rich red wine and port sauce		Beef, duck liver, gluten, eggs , red wine, pepper, bay, celery , meat stock, port, mushroom, cocoa powder,	Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge before cooking as per instructions	Remove the tourte from packaging and bake for 22 minutes. For the beef. For medium rare, heat for 18 mins, rest for 8 minutes under foil. Heat the sauce separately. (for med well and another 10 mins cooking time)
	Filet de porc Normande. Pork fillet wrapped in cured ham with a roasted apples and cider creme fraiche sauce	GF	Pork, apples, celery , cider, dairy , meat stock, wine	Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge before cooking as per instructions	Remove lid and heat for 18 mins
	Filet de loup au crabe, sauce Armorica. Sea bass fillets with a crabe and ginger mousse in a rich lobster sauce on a bed of spinach	GF	Fish, crustacean, mollusc , ginger, egg, dairy , spinach, chilli, tomato, shallots, onions, carrots, tarragon, brandy nutmeg, garlic	Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge before cooking as per instructions	Remove lid and heat for 18 mins
	Dinde de Noel. Funghi club roast Bronze turkey, legs stuffed with cep mushroom, red wine gravy, bacon lardons brussels sprouts, cauliflower gratin and duck fat roast potatoes	GF	Turkey, duck, pork, dairy , mushroom, wine, meat stock, celery , onions, carrots, brussel sprouts, potatoes	Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge before cooking as per instructions	Remove lid cover with loose foil and heat for 20 mins, heat the gravy separately
	Civet de chevreuil. Slow braised venison in a rich red wine sauce with chesnuts and gratin Dauphinois	GF	Venison, pork, wine, black pudding, chestnuts, meat stock, celery , potatoes, dairy , garlic, nutmeg, bay	Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge before cooking as per instructions	Remove lid and heat for 18 mins
	Beet en croutes. Golden beetroot and roasted butternut squash wrapped in puff pastry with a green peppercorn sauce	V	Beetroot, butternut squash, gluten, dairy, egg , peppercorn, mushroom, shallot, celery	Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge before cooking as per instructions	Remove from packaging and bake for 25 mins, heat the sauce separately
	Ballotine de canard roti aux clementine. Slow roasted boneless duck ballotine with a mulled wine sauce & Christmas spiced clementine compote	DF GF	Duck, clementine, spices, red wine, star anis, celery , meat stock, suagr, vinegar,	Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge before cooking as per instructions	Remove lid and heat for 20 mins, heat sauce separately
Side	Gratin de chou fleur. Cauliflower gratin with a cheddar cheese sauce	GF V	Cauliflower, dairy , nutmeg, mustard , gluten free flour	Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge before cooking as per instructions	Remove lid and heat for 18 mins
	Gratin Dauphinois. Potato dauphinois cooked in cream and garlic	GF V	Potatoes, dairy , garlic, rosemary	Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge before cooking as per instructions	Remove lid and heat for 15 mins
	Duck fat roast potatoes	GF DF	Potatoes, duck fat	Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge before cooking as per instructions	Remove lid and cook for 40 mins at 220c
	Choux de bruxelles. Buttered brussel s sprouts with sautéed smoked lardons	GF	Brussel s sprout, smoked bacon, dairy , onions	Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge before cooking as per instructions	Remove lid and heat for 16 mins
	Haricots vert Green beans with shallot butter	GF V	Green beans, dairy , shallots	Keep refrigerated after delivery and consume within 3 days. Not suitable for freezing	Remove lid and heat for 15 mins
Tartelette au citron. Lemon tartlett with creme fraiche	V	Gluten, eggs, dairy , lemon, sugar,	Keep refrigerated after delivery and consume within 3 days. Not suitable for freezing	Remove from fridge 10 mns before eating	

Desserts	Soufflé de Noel. Christmas pudding soufflé, brandy cream	V	Nuts, gluten, eggs, brandy, sugar, spices, raisins, dairy	Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge before cooking as per instructions	Remove lid and heat for 18 mins
	Profiterole au café. Coffee and vanilla cream filled choux buns with irish cream Anglaise	V	Gluten, dairy, sugar, eggs, vanilla, chocolate, baileys	Keep refrigerated after delivery and consume within 3 days. Not suitable for freezing	Remove from fridge 10 mns before eating
	Buche de Noel. Traditional French Christmas chocolate log with chocolate and vanilla buttercream topping	V	Gluten, dairy, sugar, eggs, vanilla, chocolate	Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge before cooking as per instructions	Remove from fridge 10 mns before eating
Plateaux de fruits de mer	Cooked lobster, dressed crab, 6 cooked crevettes, Smoked salmon and potted shrimps		Crustacean, fish, dairy, mustard, egg, lemon	Keep refrigerated after delivery and consume within 3 days. Not suitable for freezing	Remove from fridge 10 mns before eating
Plateaux de fruits de mer chaud	Lobster thermidor, Crab gratin newburg, Queen scallops gratin lemon crumb topping, tandoori grilled gambas and baguette		Crustacean, mustard, mollusc, gluten, garlic, chilli, tomato, spices, dairy,	Keep refrigerated after delivery and consume within 3 days. Not suitable for freezing	Remove lid and heat for 18 mins at 200c