

The Cricketers

CHRISTMAS DAY TO YOU BOX

BOX CONTENTS

2 x luxury crackers

2 x ready to eat canapés

2 x portions of parsnip and apple veloute

2 x portions of duck parfait or prawn and salmon cocktail

1 x Turkey Roularde, 1 x vac bag pigs in blankets, 1x vac bag of roasted chateaux potatoes, 1 x roasted root vegetables, 1 x vac bag of spiced red cabbage, 1 x vac bag of cauliflower puree, 1 x vac bag of shredded sprouts and pancetta, 1 x vac bag of roast turkey gravy

2 x chocolate fondant or christmas pudding and garnishes

METHOD

Starter

soup- decant into a pan and simmer for 5 minutes. Serve in a mug or small bowl and garnish with sliced apple and parsnip crisps

parfait- served chilled straight out of the kilner jar. Warm croutes under The grill for 60 secs.

prawn and salmon cocktail- place on plate as per picture and spoon over our bloody mary Marie Rose sauce

THE MAIN EVENT

1/ Ensure oven is pre heated to 180c

2/ Fill a large saucepan with water and bring to the boil

3/ Empty the turkey, potatoes, pigs in blankets and root vegetables out of the packets and onto a baking tray. place in oven for 15 minutes

4/ have a glass of wine for 5 minutes

5/ Place bags of sprouts, red cabbage, cauli cheese puree and turkey gravy in a pan of boiling water. Turn down to a simmer and leave for 10 mins.

6/ Place turkey, roasted vegetables, pigs in blankets and potatoes onto the plate as per the image.

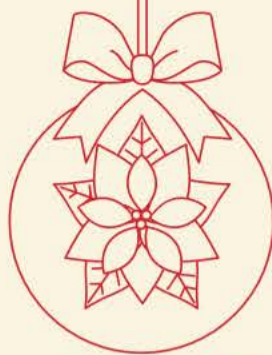
7/ Carefully remove bags from the hot water (will be very hot). Use scissors to cut open the bags and decant the sprouts and cabbage into serving bowls for the table. Decant gravy into a gravy boat or pour over your turkey.

8/ Cut the corner of the cauliflower cheese puree bag. Apply to the plate using a table spoon.

Desserts

chocolate fondant- heat in the oven for 12 minutes

Christmas pudding- steam for 10 mins or microwave for 1-1.5 minutes per portion



Cricketers Christmas

AT HOME

CANAPES

SOUP

Parsnip and Apple Veloute

STARTER

*King Prawn, Oak Smoked Salmon, Scorched Tomato, Cucumber Ribbons, Marie Rose, Paprika Crisp OR
Goosnargh Duck Liver Parfait, Chutney & Croutes*

THE MAIN EVENT

*Goosnargh Turkey Roularde, Chestnut, Sage and Onion stuffing, Turned And Roasted Potatoes, Cauliflower
Cheese Puree, Honey Roasted Causeway Carrots and Parnsips, Shredded and Buttered Sprouts with
Pancetta, Mulled Spiced Red Cabbage, Rich Turkey Gravy*

DESSERT

*Double Chocolate Fondant with A Grand Marnier Chantilly Cream OR Traditional Christmas Pudding with
Brandy Cream*

£35pp (drinks package £15pp supplement)