

Little Mesters Christmas Bistro Evenings

Canapes on Arrival

Mini Yorkshire Pudding with Rare Roast Beef & English Mustard
Lemon & Garlic Sticky Chicken Skewers with a Citrus Honey Dressing
Duo of Homed cured Dill & Beetroot Gradvalax Blini Topped with Horseradish Cream
Smoked goats cheese tart with spicy tomato jam
Roast cherry tomato, mozzarella and basil crostini, pesto

Starters

Risotto of sweet chestnuts, wild mushrooms and creamed leeks with a parmesan tuille
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Coarse game terrine with herb toast and port wine jelly
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Goats cheese, tomato and basil cheesecake, sauce vierge and black olive crisp
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Smoked salmon and Wensleydale parcel with a caper and lemon salad

Main Courses

Ballantine of turkey with a sweet chestnut and thyme stuffing, fondant potato, creamed sprouts
and pigs in blankets
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Roast lamb rump with parmentiere potatoes, braised red onions and olives, rosemary jus
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Caramelised onion and gruyere tart, roasted root vegetables in mustard butter, leaf salad
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Salmon roulade with potato rosti, dill and caraway roasted carrots, herb dressing

Desserts

Mesters Christmas pudding and brandy sauce
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Grand Marnier iced parfait with Mesters marmalade and citrus caviar
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Duo of dark chocolate and earl grey tea parfait with white chocolate dust and chocolate tuille
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Mesters cheese board with homemade chutneys and freshly baked date bread

Prices

Three Course Menu £29.95 a head
With Canapes on Arrival £34.95 a head

Drinks Package

Glass of Prosecco, Mulled Wine, Bottled Lager or Soft Drink on Arrival
½ Bottle of House Wine per Person
£10 a head
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Little Mesters is available to hire every evening throughout December for your Christmas celebration. Room Hire is complimentary for groups of 15 or more. Smaller parties available on request. A deposit of £10 per person is payable upon booking. Final balance and a pre order is required one month prior to your party date.