

Expert Meat Roasters

CHOOSE YOUR MEAT.

Buttered Glamorganshire turkey breast. Maple & thyme glazed hand carved ham. 16hr braised feather-blade of Herefordshire beef. Pancetta wrapped ballontine of turkey with a cranberry glaze.

CHOOSE YOUR NON-MEAT.

Roasted nuts, Cranberry, vegetable & lentil loaf.

All meats will be expertly roasted and ready to simply finish off on the day

2020

Has been a tough

vear, finish it off in

style & let us do

CHOOSE YOUR DESSERT.

PICK UP TO 2 CHOICES, YOU WILL GET 2 OF EACH, OR CHOOSE THE SAME THING TWICE AND YOU WILL GET 4 **PORTIONS**

Blueberry & almond frangipane.

Eggnog pannacotta, ginger spiced shortbread. Bread & brioche pudding, boozy orange custard. Individual Christmas pudding, brandy sauce. Gooey chocolate brownie, smashed pretzels. Peanut butter cheesecake.

White chocolate & cranberry cheesecake. Selection of local cheese, crackers, grapes and chutnev.

Relax this Christmas day and let us take care of all the preparation that goes into creating the perfect Christmas dinner. Choose how to fill your hamper box from the menu below and we will deliver your food on Christmas eve, ready for you to finish off on Christmas day with minimal effort. All homemade and freshly prepared by our chefs using the finest produce. Order in our online shop www.cleverchefs.co.uk.

OUR FOOD BOXES

PRICE LIST

BOX A - £150

Main Course + Dessert (serves four people)

Main Course

Choose 2 meats | 4 vegetable sides | 2 potato sides | 1 sauce.

Dessert

Choose 2 desserts (you will get 2 of each)

BOX B - £185

Starter + Main Course + Dessert (serves 4 people)

Starter

Choose up to 2 starters (you will get 2 of each)

Main Course

Choose 2 meats | 4 vegetable sides | 2 potato sides | 1 sauce.

Dessert

Choose up to 2 desserts (you will get 2 of each)

BOX C - £200

Canapés + Starter + Main Course + Dessert

(serves 4 people)

Canapé

Choose 3 Canapés

Choose up to 2 starters (you will get 2 of each)

Main Course

Choose 2 meats | 4 vegetable sides | 2 potato sides | 1 sauce.

Dessert

Choose up to 2 desserts (you will get 2 of each)

CANAPES.

PICK 3.

Brie & cranberry tart.

Goats cheese & chutney.

Welsh rarebit muffins, onion jam.

Chorizo tomato, parmesan sablè.

Smoked salmon, fennel, orange.

Pulled beef & horseradish tart. Chicken, mango & spinach.

Falafel, beetroot, cucumber.

STARTERS.

PICK 2.

Roasted butternut squash veloute, rustic bread & butter.

Anti pasti of cured meats, smoked hummus, feta, olives, focaccia, sun dried tomatoes.

Crayfish cocktail, crisp gem lettuce, marie rose sauce, marinated cucumber and multi arain bread.

BBQ fennel, black olive tapenade salad with onion bread.

CHOOSE YOUR VEG.

PICK 4.

Buttered carrots.

Honey & rosemary roasted parsnips.

Petit pois, pancetta & leeks. Almond creamed spinach.

Cauliflower cheese gratin.

Sticky red cabbage.

Shaved sprouts, chestnuts & pancetta.

Buttered and roasted sprouts.

Shredded green cabbage & spinach.

Garden peas.

Tender stem broccoli.

Roasted butternut squash.

Sugar snaps & green bean mix.

CHOOSE YOUR POTATO.

PICK 2

Polenta & rosemary roast potatoes.

Duck fat roast Maris pipers

Potato gratin with applewood cheddar crust.

Roast garlic & chive mash finished with sour cream.

Buttered baby new potatoes.

CHOOSE YOUR SAUCE.

PICK 1.

Traditional gravy

Cider & rosemary jus.

Cranberry, garlic & turkey gravy.

Rich red wine jus.

Parsley sauce.

ESSENTIAL TRIMMINGS IN THE BOX

ADD A BOTTLE

Of Champagne to your order SIXTY FIVE POUNDS



MOËT & CHANDON

CHAMPAGNE

