

COLETTE

Gourmet Traiteur and Delicatessen

Christmas Sample Menu

Minimum for 6 guests

CANAPÉ

Select 3 £12pp | Select 6 £22pp | Select 8 £30pp

Severn & Wye Smoked Salmon Muscovite Tartlets

Goats Cheese & Truffle Sable

Crab & Apple Tartlets

Goose Foie Gras Cranberry Bonbon

Ham & Manchego Cheese Croquette *(to be served warm)*

Smoked Haddock Tartlet *(to be served warm)*

Comté Gougeres *(to be served warm)*

Lobster Spring Roll, Marie Rose Sauce *(to be served warm)*

STARTER

Duck Foie Gras Terrine, Cranberry Jelly, Poached Cranberries & Toasted Brioche £18

Severn & Wye Smoked Salmon, Blinis, Cream Cheese & Capers £18

Native Lobster, Mango & Avocado Salad £20

Fennel Cured Salmon, Heritage Beetroot & Horseradish £15

Game Pâté en Croûte, Cumberland Jelly & Toasted Sourdough £15

Beef Carpaccio, Harrys Bar Dressing £15

Hand dived Scallop Baked in a Shell, with prawn and Champagne sauce £20

PLATEAU DE FRUITS DE MER

£40pp (Minimum 4 guests)

ITEMS ARE SUBJECT TO MARKET AVAILABILITY WITH SOME ITEMS SUBSTITUTED

Port Hilly Oysters, Smoked Salmon Rosette, Dressed Cornish Crab,

Marinated Hand Dived Scallops, Tuna Tataki, Argentinian Prawns,

Mussels & Native Lobster

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COLETTE CAVIAR SERVED WITH BLINI

Imperial Caviar
10g: £15 | 30g: £45 | 50g: £75
250g: £375 | 500g: £750

Oscietra Caviar
10g: £14 | 30g: £41 | 50g: £68
250g: £338 | 500g: £675

Beluga Iranian Caviar
10g: £43 | 30g: £130
50g: £216 | 125g: £540
250g: £1080 | 500g: £2160

MAIN COURSES *(designed for sharing)*

Roast Free Range Turkey Crown, Chestnut Stuffed Leg,
Glazed Carrots, Roast Potatoes, Cranberry Sauce £120 for Six | £180 for Ten

Coq Au Vin Chicken Braised in Gewürztraminer White Wine £110 | *Additional guests* £18.50pp

Rib of Beef, Gratin Potato, Heritage Carrots & Roasted Broccoli £140 for Six | £200 for Ten

Game Pie, Smoked Streaky Bacon, Chestnut Mushroom & Thyme £90 for Six | *Additional guests* £15pp

Braised Turbot, Glazed Button Onions, Cauliflower
& Champagne Sauce £150 for Six | *Additional guests* £25pp

Fillet of Beef Wellington, Truffle Jus £160 for Six | *Additional guests* £27.50pp

Salmon en Croûte, Sauce Gribiche £140 for Six | *Additional guests* £23.50pp

Portobello Mushroom & Truffle Wellington £90 for Six | *Additional guests* £15pp

VEGETABLES *(serves Six guests)*

Seasonal Vegetables
£18 | *Additional guests* £3pp

Gratin Dauphinois
£18 | *Additional guests* £3pp

Goose Fat Roasted Potatoes
£18 | *Additional guests* £3pp

DESSERT

Bûche de Noël *(serves Eight guests)* £75

Traditional Christmas Pudding with Brandy Cream *(serves Six guests)* – £45

Apple, Cinnamon, Raisin Strudel served with Colette Vanilla Ice Cream *(serves Six guests)* – £45

Chocolate & Coffee Opera Cake *(serves Six guests)* – £45

Mincemeat Bakewell Tart *(serves Six guests)* – £45

6 Mince Pies £21

Colette Homemade Christmas Cake Six Inch £45 | Eight Inch £65

Christmas Flower Center Piece for the Table from £55 | Hand Tied Bouquets from £45

180 Wines from the Colette Wine Wall