



The Aberts Deli



Christmas Dinner Party Menu

Starters

Crab & avocado tartare served w/ Melba toast - £6.75

Baked French Vacherin served w/ crispy crusty Sourdough bread
3/4 persons or 6/7 persons - £ on request

Tartiflette dish of potatoes, pancetta & Reblochon cheese w/ green salad & gherkins - £5.95

Wild mushroom Parmesan & thyme Tart w/ side of salad & truffle oil dressing - £4.95

Herbed artichoke & Parmesan filo parcel w/ a lemon dip - £4.95

Smoked haddock chowder **OR** Spicy parsnip & honey **OR** Traditional split pea & ham Soup - £4.50

Main courses

Fillet of beef Wellington

Traditional beef fillet w/ liver pate, mushroom duxelle en croute, served w/ Madeira Jus £22.00 pp

Huntsman's pork Casserole

Rich pork ragout w/ wild mushrooms & French prunes - £5.95

Turkey en croute

Turkey breast fillet w/ chestnut, cranberry & pork stuffing wrapped in bacon, Madeira & redcurrant jus
(minimum 4 portions) £6.50

Salmon en croute

Fresh salmon stuffed w/ herbed butter, rice & spinach, served w/ lemon mayonnaise
(Min 4 Portions) £8.50

Vegetarian filo parcel

Walnuts, cashews, mushrooms and chestnuts in filo w/ a rich creamy mushroom sauce £5.95

Parsnip & celeriac Rösti

Portobello mushrooms, Taleggio cheese, served w/ a creamy mushroom sauce £5.95

Side dishes £2.55 per portion

Glazed carrots / Seasonal Spring beans w/ Toasted almonds / Pea & mint puree / Dauphinoise
French beans w/ garlic & mint / Creamy cheese mash / Plain buttered mash / Wild rice w/ lemon

Desserts

Chestnut and chocolate truffle tart – 6 portions £23 / 10 portions £35

Traditional Sherry trifle - 6 portions £18 / 10 portions £25

New York cheesecake w/ red berry compote – 6 portions £23 / 10 portions £30

Cheese Platter w/ biscuits & chutney £5.45 per portion