



House of El

Christmas 2017 Menu Options

Drinks

TT\$70 per person

White Christmas sangria with seasonal fruits, ginger and beer
Mulled red wine sangria with citrus, spices and sorrel

Cocktails

\$150 per person

5 items

Savoury

Lamb 'pastelle' stuffed baked buns dusted with cornmeal
Geera ham tostadas with a cranberry-pineapple chutney
Turkey 'hot brown' wontons with bacon, a parmesan mornay and a roasted tomato dip
Beef & plantain pies in puff pastry with sage, green peas and cheese
Smoked chicken wings with a cherry brandy barbecue glaze
Tandoori shrimp brochette with a sorrel-yoghurt raita
Salted cod quiche with caramelized onions, cilantro and cheese
Roasted tomato 'choka' tart with cilantro pesto on puff pastry

Sweet

Pumpkin pie brulee with a cinnamon and pumpkin seed crust
Coconut sweet bread pudding with chocolate 'tea' sauce
Chocolate babka cake (Jewish cinnamon roll)
Assorted mini cup cakes
Chocolate malva pudding 'black cake' with rum soaked fruits and a coffee cream sauce
Ponche de tres leches trifle with pastry cream and seasonal fruits
Ginger beer panna cotta, sorrel & strawberry couli
Pina colada strudel with rum, pineapple, cranberries and coconut in phyllo dough

Serving staff: \$350 per staff member

Lunch/Dinner Menu

\$200 per person: 2 meats, 2 sides, 1 dessert

\$275 per person: 3 meats, 2 sides, 2 desserts

\$350 per person: 3 meats, 3 sides, 3 desserts

Meats

Beef pepper pot with cow heel, oxtail, chuck and spices

Curry goat tagine with savoury spices, dried fruits and tomatoes

Lamb 'pastelle' meatloaf with olives, capers and raisins with house 'chow chow'

Sesame, soy & star anise marinated pork with a sorrel-ginger glaze

Slow cooked turkey pot roast with herbs, roasted garlic, pepper flakes and citrus gravy

Geera & garlic infused ham with cranberry-pineapple chutney

Smoked chicken confit with cherry brandy barbecue

Calaloo crusted fish with breadcrumbs, parmesan cilantro with a coconut-lemongrass veloute

Sides

Three pea & tomato ragout with coconut milk, vegetable mirepoix and herbs

Scallop potatoes with caramelized onions, thyme and cheddar

Cranberry & corn bread stuffing with roasted corn, sage and pimentos

Eggplant 'choka' lasagne with tomato 'choka' marinara and a cheddar mornay

Mushroom & turmeric rice pilaf with green peas, cranberries and pumpkin seeds

Spinach and feta casserole with dill, coconut milk and phyllo dough

Artisanal garden blend with tomatoes, cucumbers and radish

Rustic roasted vegetables with provision, lemon, honey, thyme

Dessert

Pumpkin pie brulee with a cinnamon and pumpkin seed crust

Coconut sweet bread pudding with chocolate 'tea' sauce

Chocolate babka cake (Jewish cinnamon roll)

Assorted cup cakes

Chocolate malva pudding 'black cake' with rum soaked fruits and a coffee cream sauce

Ponche de tres leches trifle with pastry cream and seasonal fruits

Ginger beer panna cotta, sorrel & strawberry couli

Pina colada strudel with rum, pineapple, cranberries and coconut in phyllo dough

This cost in the accompanying invoice includes drop-off service. Please send an email to thehouseofel3@gmail.com for more information.

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