



House of El

Christmas Menu 2018

Cocktails

\$150 per person

5 items

* Fish & vegetable options available

Savoury

Cheese fondue

Lamb/beef/ chicken 'pastelle' stuffed flatbread with 'chow chow' *

Smorgasbord - ham, smoked fish, potatoes, meatballs, boiled cabbage, pickled vegetables items, bread

Spreads: **choice of** smoked chicken liver pate, lentil hummus **OR** salmon rillette

Pan fried steamed dumplings*

Soups: **choice of** ham & corn **OR** turkey & dumplings*

Beef & plantain pies in puff pastry with sage, green peas and cheese *

Smoked chicken wings with a cherry brandy barbecue glaze

Sweet

Pumpkin pie brulee

Chocolate malva pudding 'black cake' with rum soaked fruits

Ponche de tres leches trifle with pastry cream

Pineapple strudel with rum, cranberries and coconut in phyllo dough

Lunch/Dinner Menus

\$225 per person

1 starter, 2 meats, 2 sides, 1 dessert

A Victorian Christmas

Starters

Ham & corn soup

Smoked chicken liver pate

Meats

Slow roasted beef with sweet onion gravy

Roast duck with a sorrel cranberry sauce

Lemon scented fish with dill and a ginger-apple sauce

Sides

Sage, onion & green pea stuffing

Braised cabbage and mushrooms

Roasted root vegetables

Citrus salad

Dessert

Apple strudel with warm spices, raisins and puff pastry

Chocolate-malva pudding 'black cake' with rum soaked fruits

A Trini Christmas

Starters

Beef 'pastelle' stuffed flatbread with 'chow chow'
Lentil hummus

Meats

Turkey pot roast with citrus and herbs
Geera & garlic infused ham with 'chow chow'
Turmeric poached fish with fennel, cilantro and lime

Sides

Three cheese pasta casserole
Calaloo & coconut rice pilaf with ochro, pumpkin and pimentoes
Pigeon pea caponata with tomatoes, eggplant, vinegar and capers
Dried fruit salad

Dessert

Coconut sweetbread pudding
Black cake trifle with a fruit conserve and pastry cream

Chef's Special Christmas Menu

Starters

Pan fried steamed turkey dumplings
Salmon rillettes

Meats

Beef pepper pot with oxtail, chuck and trotters
Ham & cheese strata with cornbread and kale
Smoked chicken, sausage & pigeon pea cassoulet

Sides

Sweet potato gratin with cheese and herbs
Mushroom and barley risotto
Caramelized carrots with citrus and spices
Pickled vegetable salad

Dessert

Pumpkin and ponche de crème pie
Nut brittle

Add Ons

Starter: \$20 per person
Meats: \$50 per person
Sides: \$35 per person
Desserts: \$25 per person