



# CKA XMAS MENU 2021



Below are the choices for our Xmas meal, to be held at **The Swan, Amersham, on Monday 20<sup>th</sup> December from 8:00pm.**

Cost is £25 per head - please select one choice from each section and inform your club instructor! Could you please pay as soon as possible...

## STARTERS

### SEARED WILD ATLANTIC SCALLOPS

on a bed of Mediterranean-style tomato risotto, drizzled with basil pesto +£3 per person

### DUCK PARFAIT†

with pomegranate, apple & sultana chutney, blackcurrant curd and toasted ciabatta

### CREAMY SAUTÉED PARIS BROWN & MIXED MUSHROOMS (v)

in a white wine cream, topped with garlic & rosemary pangrattato, served with bread for dipping. *Vegan alternative available*

### SMOKED SALMON & KING PRAWNS

with Devon crab crème fraîche, baby gem lettuce and ciabatta

### BUTTERNUT SQUASH & SAGE SOUP (v)

topped with toasted pumpkin seeds & basil pesto, served with warm rustic bread and Netherend Farm salted butter

### PANKO-BREADED BRIE (v)

served with an autumnal chutney

## MAINS

### ROASTED TURKEY

with lemon & thyme stuffing, a Cumberland pig-in-blanket, beef dripping-roasted potatoes, bread sauce & gravy

### HANDMADE MIXED MUSHROOM WELLINGTON (ve)

puff pastry filled with a spinach, Paris brown and exotic mixed mushroom duxelles, served with Tenderstem® broccoli, vegan roast potatoes and gravy

### MAPLE-GLAZED ROTISSERIE PORK BELLY

with a pulled pork & cider bonbon, roasted celeriac & Braeburn apple purée, Dauphinoise potatoes and a Bordelaise sauce





### OUR DIRTY BURGER

prime beef burger with crispy bacon and lashings of cheese in a seeded bun, with beef dripping sauce, fries and pickles on the side *Vegan alternative available*

### PLANT BASED BURGER (ve)

served with coconut tzatziki, slow-roasted tomato sauce and lettuce served with choice of house salad or fries

### PAN-ROASTED SALMON FILLET

in a white wine & Champagne cream sauce, served with potato gnocchi, Tenderstem® broccoli, beluga lentils and baby onions

### CANDIED ROOT VEGETABLE BAKE (ve)

root vegetables and beetroot topped with pumpkin seeds, pine nuts & cranberries, served with a red cabbage & beetroot purée, Tenderstem® broccoli, cavolo nero & pesto

## DESSERTS

### CHRISTMAS PUDDING (v)

filled with vine fruits and soaked in rum, served with hot brandy sauce. *Vegan alternative available*

### WARM HOME-BAKED CHOCOLATE BROWNIE (v)

with Belgian chocolate sauce and Bourbon vanilla ice cream

### MINCE PIE CRÈME BRÛLÉE (v)

with a home-baked vanilla sablé biscuit crumb.

### APPLE & BLACKBERRY CRUMBLE (v)

topped with a Demerara sugar crumb, served with stem ginger ice cream or vanilla custard *Vegan alternative available*

### SNOWBALL SMASH (v)

smash the meringue shell to unearth a festive mix of sweet cranberry & blackcurrants, Crème de Cassis liqueur, crunchy amaretti biscuit and cinnamon-whipped cream

**A VERY MERRY**  
**CHRISTMAS**  
**and Happy New Year!**