



TALKING TURKEY
with chef Suresh

Christmas Canape

Vegetarian

Tomato and buffalo mozzarella tatin
Mediterranean vegetable cigars
Honey roasted pumpkin and ginger jam bruschetta
Fondant potato with smoked trout

Fish

Maple glazed salmon with spinach crumpet
Chili tamarind prawns
Bay bug and sweetcorn tartlets

Meat

Lamb and pine nut kebab
Chicken satay skewers
Bourbon chicken lollypop
Turkey and cranberry fajita
Italian ham and pear crostini
Crispy pork with apple sauce
Minced pork and fennel puff rolls
Mustard beef with horseradish cream
Bloody mary beef skewers

Substantial bowls

Lemongrass chicken with coconut rice and Asian slaw
Mongolian lamb with crunchy pumpkin and noodle salad
Moroccan beef with minted couscous, feta and green pea salad
Hoisin pork with paw paw and peanut salad

DESSERTS

Bitter chocolate torte
Spice passion fruit and coconut slice
Carrot and saffron cake
Almond and orange cake