

SARAH HILLYER

Three course Christmas meal

Angel, London

Friday 13th December 2019

CANAPÉS



Coronation chicken, baby gem, pickled raisins

Pork and fennel sausage rolls

Mini scotch eggs, grain mustard mayo

Chicken and smoked mushroom tartlet

Pigs in blankets, parsnip purée

Black pudding croquettes, apple sauce



Crab cakes, lemon and chive mayo

Smoked salmon, buckwheat blini, creme fraiche, dill

Smoked haddock kedgeree arancini, saffron mayo

Autumn crab, apple and walnut salad on baby gem

Mackerel pate, oatmeal cracker, beetroot chutney

Salmon mousse, cucumber, watercress



Brussel sprout and honey tart tatin

Bubble and squeak croquettes

Welsh rarebit, sourdough croutons, pickled onion

Cheddar and parsley scones, leek butter

Fennel seed crispbread, pickled rhubarb, sheep cheese

Mushroom tartlets with garlic and thyme

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seven cherries

CATERING

seasonal | organic | zero waste

CHRISTMAS MEAL

STARTER

Brawn, brown bread, fried pickles, tomato chutney, carob vinegar

Chicken liver parfait, brioche, beetroot and chocolate chutney

Twice baked smoked salmon soufflé, buttermilk, dill oil

Charred mackerel, pickled cucumber and shallot, horseradish

Crayfish cocktail, crayfish crackers, charred lettuce

Roasted onion squash, green tomato chutney, chick peas, mint

MAIN

Roast chicken supreme, chicken leg bon bon, carrot purée, citrus jus

Roast pheasant, celeriac purée, parsnips, savoy cabbage, blackberry sauce

Venison loin, Romanesco cauliflower, glazed carrots, chicory, red wine jus

Pork belly, grains, bitter leaves, braised leeks, apple purée

Steamed salmon fillet, romanesco cauliflower, granny smith apple, beurre blanc

Orzo pasta, wild mushrooms, Jerusalem artichoke, charred spring onion

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DESSERT

Bakewell pudding, almond and chestnut cream

Lemon meringue pie

Rhubarb and almond cake, coffee and anise custard

Caramelised apple tarte fine, vanilla Chantilly cream

Lemon tart, whipped crème fraîche

Pear and cobnut clafoutis, clotted cream

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