

FRIZZANTE

HACKNEY



CHRISTMAS MENU 2017

Private Hire – Christmas dinner 2017 @ £35 per person

On Arrival

Mulled Wine with Homemade Organic Seeded Sourdough & “Nocellara” Olives

+

MIXED of CANAPES To Share A Buffet

Little Jam. Celeriac, Remoulade Smoke Ell

Brie Cranberry Tartlets

Crostino, Beef Fillet, Horseradish, Watercress

Corns Fritters with Avocado Salsa & Chives

Smoke Salmon Mousse & Dill

Cocktail Sausage Wrapped with Streaky Bacon

STARTER

Potato, Stilton, Watercress Crispy Pancetta Soup

OR

Chicken Liver, Bruschetta with Marsala Whine

OR

Spinach Ricotta Soufflé with Cheese Sauce

OR

Lentil and Gammon Stew

OR

Rabbit & Pheasant Terrine, gherkins

Each starter is served with HOMAMADE ORGANIC SOURDOUGH

Frizzante @ Hackney City farm

1A Goldsmiths Row | E2 8QA London | 020 7739 2266

FOOD ALLERGIES AND INTOLERANCES. BEFORE YOU ORDER YOUR FOOD & DRINKS PLEASE ASK TO YOUR GUESTS AND LET US KNOW ABOUT ANY REQUIREMENTS

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CHRISTMAS MENU 2017

MAIN

Roasted Turkey Crown, served with Braised Cabbage & Apple, Italian Sausages Stuffing & Roast Root Vegetables, topped with Cranberry Sauce

OR

Confit Duck Leg, served with Squash Mash Potato & topped with Cranberry Sauce

OR

Sea Bass Fillet, served with Celeriac Pure & Chicory

OR

Vegetables Winter Crumble topped with Mustard Seed & Parmigiano Reggiano, served with Red Wine Braised Cabbage Apple | Vegetarians

OR

Lentil and Butternut Squash pie, topped with mash potatoes and Goat Cheese, served with wintery Hackney Leaf salad | Vegan

DESSERT TO SHARE (choose of 2)

Panettone (bread & butter) pudding

+

Chocolate Mousse Tart

+

Bramble Apple Plums Crumble Custard

+

Figs Marzapane Tart

The above menu can be considered @ £30 excluding the mixed of canapes buffet.

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