

PUDDICOMBE
HOUSE
holiday
MENU

WARM WISHES FROM OUR FAMILY TO YOURS

Family Style Dinner



Served on Platters to Each Table (\$70 per person)

Warmed roasted red pepper ciabatta buns to start

Holiday Greens with Baby Greens, Pickled Grapes, Sun-Dried Cranberries, Watermelon Radishes, Spiced Walnuts, Grilled Halloumi Cheese, Egnog Vinaigrette

Seasonal Vegetables including Honey Glazed Heirloom Carrots and Charred Brussel Sprouts

Choice of: Rustic Mash Potatoes or Herb Crusted Potato Fingerlings

Lemon Thyme Chicken Breast with Pommery Mustard Apple Butter Jus

Braised Beef Short Rib with Red Wine Demi Glace Reduction

Vegetarian Ricotta Ravioli Available Upon Request

Pumpkin Spiced Potted Cheesecake topped with Cranberry Compote and Chantilly Creme

Plated Choice Dinner



Guest Pre-Select Meal before Event (\$73 per person)

Warmed roasted red pepper ciabatta buns to start

Appetizer (select 1)

Potato and Caramelized Leek Soup topped with Focaccia Croutons and Cranberry Chutney

Holiday Greens with Baby Greens, Pickled Grapes, Watermelon Radishes, Sun-Dried Cranberries, Spiced Walnuts, Grilled Halloumi Cheese, Eggnog Vinaigrette

Entree (select 1)

Braised Beef Short Rib with Potato Gratin, Honey Glazed Heirloom Carrots, Peppercorn Jus, Pickled Red Onions, Lotus Root Chips

Brie Stuffed Chicken Supreme with Potato Gratin, Honey Glazed Heirloom Carrots, Pommery Mustard Apple Butter Jus, Cranberry Compote, Crispy Pancetta Wheel

Blackened Atlantic Salmon with Potato Gratin, Honey Glazed Heirloom Carrots, White Wine Dill Cream, Crispy Leeks, Candied Pecans, Carrot Coulis

Vegetarian Ricotta Ravioli Available Upon Request

Dessert

Pumpkin Spiced Potted Cheesecake topped with Cranberry Compote and Chantilly Creme