

Menu: 1



Appetizers:

Cable-Knit Breadsticks

Three-Cheese Fondue

Main Course:

Filet Mignon with Shallot Butter

Side Dishes:

Root Vegetable Gratin

Roasted Butternut Squash with Cider Vinaigrette

Garlic and Rosemary-Infused Mashed Potatoes

Dessert:

Molasses cake

Drink:

Sparkling Pear & Orange Champagne Punch

Menu: 2 British-Inspired Christmas



Appetizers:

Pigs in Blankets

Main Course:

Herb and Citrus Butter Roasted Turkey

Thyme-Pear Gravy

Side Dishes:

Roasted Potatoes with Fresh Herbs

Rosemary Monkey Bread Stuffing

Roasted Brussels sprouts

Spiced Cranberry Sauce with Orange and Star Anise

Dessert:

Fruitcake Cookies

Fruit and Nut Trifle

Drink:

Cranberry Gin Fizz

[Menu 3: Comfort Food Christmas Menu](#)



Packed with flavour and is sure to leave you in the best food coma ever.

[Appetizer:](#)

Composed Waldorf salad

[Main Course:](#)

Seasoned Roasted Turkey

White Wine and Rosemary Gravy

[Side Dish:](#)

Broccoli and Cauliflower Gratin

Sweet Potato Casserole with Homemade Marshmallow

Corn Salad with Bacon and Honey

[Dessert:](#)

Double-Crust Apple Pie

[Pecan Slab Pie](#)

[Drink:](#)

Apple Cider Punch

Menu 4: Herb-Infused Christmas Menu



[Appetizers:](#)

Herbed Goat Cheese Dip

[Main Course:](#)

Cider-Braised Chicken-and-Fennel with citrus peels

Herbed Chicken with Beets and Brussels

[Side Dish:](#)

Green Salad with Roasted Carrots and Creamy Tarragon Dressing

Creamy apple and cabbage, Herbed Salad

[Drink:](#)

Orange Thyme Old Fashioned

[Menu 5: A Classic Christmas Dinner Spread](#)



[Main Course:](#)

Cherry-and-Port-Glazed Rack of Lamb Recipe

[Side Dishes:](#)

Fennel, Orange, and Olive Salad

Onion Pie

Baked Potatoes with Bacon Butter

Dessert:

Pumpkin Cream Tarts with Candied Cranberries

Drink:

Pomegranate-Apple Cocktails