Porthia

MENU

CHRISTMAS SELECTION

Rolled Norfolk Bronze Turkey Breast

stuffed with Sage & Onion and Pancetta

Approximately 2kg

Served With

Rich turkey gravy

Cranberry sauce with port

Pigs In blankets

Duck fat roast potatoes

Brussel sprouts with chestnuts & pancetta

Carrots & parsnips glazed with honey & thyme

Slow braised red cabbage with apples & allspice

Serves 6-8 | £260.00

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Handmade Beef Wellington with Red Wine Sauce
dry-aged beef fillet with wild mushroom pâté wrapped in puff pastry

Serves 6-8 | Approximately 2kg | £180.00

Slow-Cooked Beef Bourguignon
with pancetta, pearl onions & wild mushrooms

Serves 6-8 | Approximately 2kg | £120.00

Slow Cooked Oxtail & Ale pie
with puff pastry crust

Serves 6-8 | Approximately 2kg | £80.00

Loch Duart Salmon en Croute
with a champagne butter sauce

Serves 6-8 | Approximately 2kg | £140.00

Loch Duart Gin-Cured Salmon Gravadlax
with beetroot, creme fraiche & dill salad, cured to order, unsliced

Serves 6-8 | Approximately 1-1.2kg | £120.00

Salmon, Prawn & Scallop Pie
champagne & mustard sauce with buttery mash

Serves 6-8 | Approximately 2kg | £120.00

If you would like to use your own dishes please let us know. Delivered to your door by prior arrangement. If you would like something specific please let us know. All items come oven ready with cooking instructions.