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Christmas Canapé Box

Add some sparkle to Christmas Day festivities with our canapé box, including chicken liver parfait choux buns, beetroot cured salmon blinis and braised ox cheek ragu tartlets.

SERVING INSTRUCTIONS

Chicken Liver Parfait Choux Buns

1. Preheat oven to 200°C (180°C Fan).
2. Place the choux buns onto a parchment-lined baking tray and place into the centre of the oven for 3 minutes.
3. Remove choux buns from the oven and place onto a cooling rack. Allow to cool completely.
4. Use a knife or skewer to make a small hole in the base of each choux bun and pipe in the blackberry gel, followed by the chicken liver parfait.

Beetroot Cured Salmon Blinis

1. Divide the beetroot cured salmon into eight pieces.
2. Top each blini with a spoonful of horseradish crème fraîche and top with the beetroot cured salmon.
3. Finish the blinis with a sprinkle of fennel pollen.

Braised Ox Cheek Ragu Tartlets

1. Preheat oven to 200°C (180°C Fan).
2. Place the tart cases onto a parchment-lined baking tray.
3. Fill each tart case with a spoonful of braised ox cheek ragu and place into the centre of the oven for 10 minutes.
4. At the end of the cooking time, remove the tarts from the oven and allow to rest for 2 minutes.
5. Finish by finely grating the Old Winchester cheese over the tarts.

Allergens:

Choux Buns: **Cereals Containing Gluten, Egg, Milk, Sulphites**, Chicken Liver Parfait: **Egg, Milk, Sulphites**, Blackberry Gel: **Sulphites**, Beetroot Cured Salmon: **Fish, Milk, Sulphites**, Blinis: **Cereals Containing Gluten, Egg, Milk, Sulphites**, Horseradish Crème Fraîche: **Milk**, Fennel Pollen: N/A, Ox Cheek Ragu: **Celery, Sulphites**, Tart Case: **Cereals Containing Gluten, Egg, Milk, Soybeans, Sulphites**, Old Winchester: **Milk, Egg**

For allergens, please see in **bold** above.

Please be aware that due to the way food is currently prepared, it is not possible to guarantee the absence of allergens in our dishes. Keep all food refrigerated, unless stated otherwise.