



# READY-MEALS for CHRISTMAS

At Saveurs...we have decided to take the strain out of preparing your Christmas meals.

This Christmas menu provides a selection of superb three and four course ready made meals freshly prepared for you in our kitchen.

These meals are packed so they remain fresh for the festive season and only require reheating to be ready to be eaten.

Place your order NOW to be collected on Saturday 24th December

## Menu 1

Dinner for 2 people minimum Price per person £12.50

Velvety cream of cauliflower soup with cheese and sesame seed croutons

Free-range chicken breast filled with spinach and cream cheese mousse wrapped in pancetta

Festive gravy  
Roast potatoes  
Honey and thyme roasted carrots  
Sugar glazed parsnips

Profiteroles with vanilla seed ice-cream warm Valrhona chocolate sauce

## Menu 4

Dinner for 4 people minimum Price per person £18.00

Spicy mini Lamb and mint Kofta with cucumber and yoghurt dip

Salmon, spinach and prawn Wellington

Thyme and butter baby potatoes  
Fine green beans with shallots and cumin  
Sugar glazed carrots, creamy chive sauce

Sticky Toffee Pudding with a rich treacle sauce and vanilla seed ice cream

or  
Any of Saveurs... Christmas logs (see below)

### To compliment your menu

- Home-made cured and smoked meat platter served with pickles 4 portions £9.90
- Selection of cheese served with quince paste and cheese biscuit 4 portions £13.90

## Menu 2: vegetarian

Dinner for 2 people minimum Price per person £12.50

Tomato and red onion soup with parsnip crisp and basil oil

Fine green asparagus risotto finished with mascarpone and parmesan shavings

Roast potatoes  
Honey and thyme roasted carrots  
Sugar glazed parsnips

Profiteroles with vanilla seed ice-cream warm Valrhona chocolate sauce

### To compliment your menu

- Home-made cured and smoked meat platter served with pickles 2 portions £4.90
- Selection of cheese served with quince paste and cheese biscuits 2 portions £7.90

## Menu 3

Dinner for 4 people minimum Price per person £18.00

Rich chicken liver armagnac parfait with fig chutney and a pure butter brioche

Confit of free-range duck leg

Sweet braised red cabbage  
Creamy horseradish mash  
Broccoli florets with toasted almond  
Orange and Cointreau sauce

Sticky toffee pudding with a rich treacle sauce and vanilla seed ice cream

or  
Any of Saveurs Christmas logs (see below)

## Menu 5

Dinner for 6 people minimum Price per person £25.00

A warm welcome for your guests with our selection of amuse-bouche on trays

Marinated monkfish and tiger prawn brochette in garlic, ginger and lime served with Saveurs sweet chilli sauce

Traditional roast turkey with pork, apricot and chestnut stuffing

'Pigs' in blanket  
Sugar glazed parsnips  
Honey and thyme roasted carrots  
buttered Brussels sprouts with crispy bacon and cream  
Roast potatoes  
Cranberry compote  
Real bread sauce  
Festive turkey gravy

Rich nutty nougat glace served with a red fruit compote

or  
Coffee bean parfait with warm Valrhona chocolate sauce and crispy almond tuile  
or  
Any of Saveurs Christmas logs (see below)

### To compliment your menu

- Home-made cured and smoked meat platter served with pickles 6 portions £14.90
- Selection of cheese served with quince paste and cheese biscuit 6 portions £14.90

## Saveurs Christmas Logs

Delicious French Christmas dessert Price per portion £2.90

### Melba Peach Log

Light vanilla sponge with a rich vanilla bavaroise and a refreshing fresh peach mousse

### The Royale Log

Milk and dark chocolate mousse with a hazelnut and almond praline biscuit

### Manjari Log

Gluten free chocolate sponge rolled with a pure chocolate ganache flavoured with rum

### Traditional Butter Cream Logs

#### Grand Marnier

Light genoise with a Grand Marnier orange liquor flavoured Butter cream

#### Marcala Coffee

Light genoise with a Marcala coffee beans flavoured butter cream

#### Praline

Light genoise with a hazelnut and almond praline flavoured Butter cream

## Caviar

Large choice of Caviar (only available by special order)

**Sevruga** 30gm £49.90  
The eggs are about 2mm in diameter, with a fine grain and have a strong but delicate taste

**Oscietra** 30gm £55.90  
The eggs are about 2 to 3mm diameter, with a colour, varying from a rich golden sheen to very dark tobacco brown. It has a creamy flavour with a mellow nutty after taste.

**Beluga** 30gm £149.00  
The large steel grey eggs are up to 3.5mm in diameter and have the most thin and delicate membrane. The eggs burst on the palate to release the beluga caviar deliciously unique flavour. The taste is very subtle with a touch of walnut and a creamy texture.

**Trufka** 55gm £35.90  
A wonderful and unique product which looks like caviar, but is made from real truffles, for vegetarians.

## Wines

### White

• **Colombard – Côtes de Gascogne**  
Embleme d'Argent (France) 75cl Bottle £9.90  
2009 - Dry and crispy; full of fruit and very refreshing

• **Sauvignon Blanc – Eikendal**  
Stellenbosch (South Africa) 75cl Bottle £14.50  
2010 – Packed with fruit but still crisp and fresh with a mineral edge.

• **Chablis 1er Cru 'Les Lys'**  
Daniel Damp et fils (France) 75cl Bottle £19.90  
2008 – Fresh acidity on a very pretty mineral structure. All the elegance of the chardonnay grapes stemming from fifty years old vines.

### Red

• **Syrah-Grenache – Pays d'Oc** 75cl Bottle £9.90  
Embleme d'Argent (France)  
2009 - Blended to produce a wine with intense fruit character combined with elegant spicy notes.

• **Cabernet-Merlot**  
Willow Bridge Estate (Western Australia) 75cl Bottle £14.50  
2009 – Sophisticated cigar-like tobacco, lavender and hot stones nose. Dense and juicy wine, with fine mineral, tannins.

• **Bouquet de Monbrison – Margaux**  
2nd Wine of Chateau Monbrison (France) 75cl Bottle £19.90  
2007 - Ripe and sweet with layers of cherry and plum and perfectly ready to drink in its youth.

## Also available at Saveurs...

- Traditional english Christmas pudding and cake
- Selection of unusual french cheeses
- Wide range of home-made and continental cured and smoked meat
- Selection of home-made terrine including foie gras
- Christmas hampers from £14.90
- Large selection of Valrhona chocolate.

We are proud to be partner of Valrhona chocolate known as the best chocolate in the world, established since 1922 in Tain l'Hermitage, in the Rhone Valley (France)

- The favourite: Home-made dark chocolate truffle

...or why not book a special event for friends or family this Christmas...and eat in at Saveurs Traiteur?