

Cornucopia Cooks Christmas treat list

Everything on this list is made by me, from scratch, using fresh and where possible local ingredients.

All foods are prepared in the kitchen which uses most allergens, if you, or anyone eating food ordered have any allergy please let me know at time of ordering.

Key *items freeze well v = vegetarian dishes ve = vegan g = gluten free d=dairy free

To avoid disappointment, please order all food by Friday 11th December. Collection is on Wednesday 23rd December from midday to 5pm.

For the larder:

- **Cornucopia's nutty, seedy granola** £3.99 / 300g *v,d*
Oats, almonds, honey, hazelnuts, sunflower and pumpkin seeds, coconut, cinnamon
- **Cheese straws** £5.25 **v*
15 cheese straws, approx 14cm long. Cheddar, pecorina with sesame and poppy seed
- **Roasted, salted, mixed nuts** £ 3.85 / 220g *ve,g,d*
Almonds, cashews and red skin peanuts
- **Olive oil crostini** £3.25 *ve,d*
approx. 16 pieces
- **Marinated olives** £ 4.00 / 200g *ve,g, d*
*Kalamata marinated with rosemary a hint of chilli sundried tomato and orange
Large green queen olives marinated with preserved lemon, coriander and oregano*
- **Hazelnut shortbread biscuits** £3.95 *v*
12 crescent shaped biscuits, 4cm from point to point
- **Honey cake** £12.00 *v*
21cm diameter, approx 3cm high, made with ground almonds, topped with flaked almonds and lashings of honey.
- **Almond, polenta poppyseed, orange blossom and cardamom cake**
£12.00 *v g*
21cm diameter, 3cm high, delicious served slightly warm with crème fraiche/ room temp
- **Fig and rum cake** £17.50 *v*
15cm diameter, 7cm high. A fabulous Christmas cake alternative.
- **Rosewater and pistachio meringues** £2.75 each *v,g*
Large, great on their own or with whipped cream and fruit compote or fresh berries
- **Seeded oatcakes** £3.95 *v*
12 chunky 100% oat oatcakes.

For the fridge:

- **Honey roast ham** £19.50/kg, weight will be between 1.2kg and 2kg *(*g,d)*
- **Chicken liver and Marsala pate** £12.00 *(*)*
Will be min of 500g
- **Coarse pork and brandy terrine** £12.00 each *(*)*
Will be min 450g, made with pig and chicken liver, brandy and subtle spices.
- **Three mushroom pate** £12.00 each *ve,g, d*
Min, 500g - Shitake, oyster and chestnut mushrooms and brown lentil, spices, tamari
- **Chicken and ham hand raised pie** £25 for 15cm diameter/11cm high *(*)*
Can purchase ½ a pie. Made with hot water crust pastry
- **Luxury sausage rolls** £2.50 each *(*)*
- **Spicy bean rolls** £1.99 each **v*
Smaller than the luxury, but still a great size and fab taste
- **Cranberry. port and orange sauce** £4.25 for 240ml pot *ve,g,d*

For the freezer:

- **Pea and ham soup** £2.75 (450ml portion) *(d, g)*
- **Butternut squash, sweet potato, lemon grass and coconut soup** £2.75 (450ml portion) *(ve, g,d)*
- **Indonisian fish soup** £3.00 (450ml portion) *(d)*
- **Squash, ricotta, sage and truffle oil pttivier** £13.50 each (plenty for 2) *(v)* *Classic French puff pastry dish, delicious hot, warm or room temp*
- **Caramelised red onion, goats cheese, spinach and pine-nut strudel** £13.50 each (plenty for 2) *(v)*
Delicious hot or warm, reheats really well for second time round
- **Salmon en croute** £19.50 each (plenty for 2)
salmon topped with creamed leeks and dill in rich puff pastry
- **Dauphinoise potatoes** (with or without beetroot) £5.50 (450g) *(v g)*
Potatoes baked with garlic and cream, delicious with everything 😊
- **Festive Eccles** - £2.50 each *(v)*
Traditional Eccles cake with currants and an addition of almond paste – will need to be baked (30 mins to defrost, 20 mins to bake)
- **Luxurious chocolate prune pudding** £6.00 each *(v)*
Plenty for 2, enough for 3, rich, gooey, great with cream, ice-cream or crème fraiche, serve hot/warm

