



THE CANAPE SELECTION

Tempura King Prawns

Mezzo Sweet Chilli Dip

Mini Yorkshire Puddings

Red Onion Compote

Rare Roasted Beef

Yorkshire Cheese Rarebit V

Hendersons Relish Dip

"Setchfields" Mini Nidderdale Beef Sausages

Marmite & Mustard Glaze

Hot Smoked Salmon Blinis

Lime & Black Pepper Cream Cheese

Chicken Liver Parfait

Mango & Chilli Salsa

Creamed Goats Cheese Tartlets

Pesto & Pine Nuts

Crispy Linseed Cracker

Smoked Beetroot Puree

Berwick Edge Cheese

Black Pudding Bon Bon Lollipops

Rosemary Apple Puree

Queen Scallop Beignets, Crispy Pigs Cheek

Black Treacle

Wild Mushroom & Truffle Risotto

Saffron Aioli Dipping Sauce

Spanish Iberico Pork Croquettes

Manchego, Red Chilli, Smoked Paprika

Spiced Pumpkin Veloute

Compressed Pear

Foie gras Creme Brulee

Pistachio Raspberry Gel

Smoked Mackerel Pate

Gooseberries, Raz El Hanout



STARTER SELECTION

Blow Torched & Butter Poached Lobster Tail

*Saffron Garlic Aioli
Smoked Paprika Dust*

Slow Cooked Belly Pork Flat Tacos

Avocado, Pumpkin Seed

Chorizo & Smoked Paprika Pil Pil King Prawns

*Garlic Sourdough Croute
Saffron Aioli
Rocket & Balsamic*

Manzano Tomato & Mozzarella Salad

*Aged Balsamic
Micro Basil*

Lobster & King Prawn "Cocktail"

*Masons Gin Marie Rose
Smoked Paprika Wonton

Heirloom Carrot & Cardamom Veloute

*Chive Cream
Rapeseed Oil*

Wild Salmon Ballotine

Lime Creme Fraiche, Avruga Caviar

Grana Padano Custard

*Smoked Pancetta
Sweet Pea
Lavosh Crisp*

Tartare of Rare Breed Yorkshire Beef Fillet

*Egg Yolk Puree
Baby Capers
Roscoff Onions
Straw Potatoes*

Butternut Squash Mini Steaks

*Mangalitsa Bacon
Candied Thyme*



THE MAIN COURSE SELECTION

Fillet of Dexter Beef "Wellington"

Wild Mushroom & Herb Duxelle Smoked Maldon Puff Pastry Lattice

Salt Baked Heritage Carrots Dauphinoise Potatoes

Rich Port Wine Jus

Rack of Nidderdale Lamb

Parsley, Pine Nut & Garlic Herb Crust

Sweet Potato Fondant

Petit Pois "A La Francais"

Port Wine & Rosemary Jus

Herb Fed, Free Range Bronze Turkey

Smokey Pigs in Blankets, Sage & Apricot Stuffing

Traditional Turkey Gravy

Honey Roasted Root Vegetables

Goose Fat Crunchy Roasted Potatoes

Pancetta & Chestnut Sprouts

Creamy Bread Sauce

Cranberry Relish

Roasted Rib of Nidderdale Beef

Yorkshire Puddings

Rosemary Roasted Rooster Potatoes

Salt Roasted Yorkshire Root Vegetables

Redwine & Marrow Jus

Peppery Watercress

Roasted Yorkshire Gilt Pork Loin

Sage & Apricot Stuffing

Traditional Pork Gravy

Honey Roasted Root Vegetables

Goose Fat Crunchy Roasted Potatoes

Apple Sauce

Five Spiced Confit Of Yorkshire Duck

Sticky Braised Red Cabbage

Dauphinoise Potatoes

White Bean Cassoulet

Blackcherry Jus

Rump of Nidderdale Lamb Rump

Tomato & Chorizo Casserole

Gratin of Potatoes

Redcurrent Glaze

CUX

Culinary Company

Daube of Slow Cooked Beef

Fondant Potatoes
Baby Shallots, Wild Mushrooms,
Smoked Pancetta
Red Wine Jus

Roast Yorkshire Duck

*Duck Leg croquette
Clementine and toasted hazelnuts.*

Braised Saddle of Rabbit

*Parmesan Polenta,
Pommery Mustard Sauce
Cavolo Nero*

Ox Cheek Beef Bourguignon

*Smoked Butter Mash
Crispy Kale.*

Jerusalem Artichoke Risotto

*Toasted Chestnuts
White Truffle*



THE DESSERTS

Demitasse of Dark Chocolate

*Passion Fruit & Toffee Popcorn
Toasted Cocoa Nibs*

Madagascan Vanilla Creme Brulee

*Honey Glazed Berries
Orange Shortbread*

Individual Almond & Black Cherry Frangipane

*Cinnamon Ice Cream
Powdered Sugar*

Traditional Xmas Pudding

*Rum Cream Sauce
Double Cream*

Hot Valrhona Chocolate Melting Pudding

*Madagascan Vanilla Bean Ice Cream
Freeze Dried berries
Organic Cocoa Powder*

A Right Yorkshire Mess

*Goey Meringue, Vanilla Cream
Yorkshire Winter Red Fruits
Raspberry Flavours
Freeze Dried Raspberry*

Burnt Basque Cheesecake

*Winter Berry Compote
Orange Granita*



The CUX Christmas 2020 Collective is a range of culinary services being offered throughout December. With our world in the current covid state and with private get togethers all very unsure, here at CUX we want to be able to offer our services directly to you.

We are starting with a selection of Dishes listed below:

You are free to choose any combination of Canapes, Starters, Main Courses and Desserts for One Inclusive price of the main course.

Alongside your choice we will provide you with a bespoke collection of Christmas Decorations, All Cutlery, Crockery and all service requirements.

We will also include 1 Bottle of Veuve Clicquot Rose Per 6 Guests and a Christmas Presentation Box of Lauden Chocolates.

The selection of dishes below are purely examples of what we can offer and can of course tailor any combination of your personal requirements.

Home Delivery Option.

We know you may not always want to go for the full expense of a serviced private event , if that's the case then we can offer a range of "Ready to Cook" dishes for CUX to drop off and leave you to finish off along with full cooking instructions.

You may just want a range of Canapes fully prepared for you to present yourself or a 3 Course Light Lunch you want to just finish off at the last minute , CUX can supply whatever you are looking for.

You may want a whole Fillet of beef Wellington delivered ready to cook and show off , or maybe a hearty Winter Casserole all ready to warm up and serve with Seasonal Accompaniments

