

chef PAUL COLLINS

Private Dining In The Luxury of Your Home

November 2012

Welcome to November. Here at Chef Paul Collins we are preparing for a busy winter season of dinners and lunches in your homes, including Christmas Day lunch.

COUNTDOWN TO CHRISTMAS: With Christmas approaching, I am offering a special seasonal cookery lesson 'Countdown to Christmas'. Take away the stress and spend more time with your family and less in the kitchen. From experience, I know that a gradual build up of the food preparations for Christmas Day leaves you with more time. Over three hours in the luxury of your kitchen I will guide you through the typical seasonal culinary headaches of preparing and planning the meal, from making the gravy and custard to preparing the vegetables. We will diarise what to do when, so you feel organised. To book this course please call or email or see further details on my website. £300 for up to two people.

My bespoke cookery lessons are available to buy as a Christmas present.



Kitchen Prints- now available from Chef Paul Collins are a series of framed original photographs by Food Photographer of the Year Finalist, Tory McTernan. 'Artisan Breads' are available, framed, in either A4 or A3 size. Details on my website under 'news'.



Chef Paul Collins Tip of the Month

When cooking game always keep the bones and make a rich game stock. For added warmth on cold nights add a splash of vodka to the stock and drink.

MY CHRISTMAS MENU

Canapes

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Cream of Jerusalem Artichokes with Fresh Truffles

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Severn & Wye Smoked Salmon,
Horseradish & Pumpernickel

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Fillet of Turbot, Venus Clams, Madeira, Chives

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Traditional Roast Christmas Turkey
with all the Classic Trimmings

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Christmas Pudding
Fresh English Custard, Brandy Butter

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Stichelton

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Coffee & Chocolates

My food stars for November are **Venison**: do not be put off by game ask your butcher to help you, this is the best time of year for venison, **Jerusalem Artichokes**: whilst not a favourite vegetable for many, I love to make a silky smooth Jerusalem Artichoke soup, with a little fresh truffle grated on top if you are lucky enough to have some. Finally **Cavalo Nero**: Apart from the delicious taste I always feel that this leafy green vegetable satisfies me and gives the goodness in iron I crave.

If you are hosting a dinner party this season then remember I offer a bespoke menu around your favourite ingredients, my perfect Christmas Day menu is shown here, indulgent, seasonal and the finest quality of produce.

As always, if you would like me to cook in your home, or want my advice about a recipe or have any food questions don't hesitate to email or call. Good Eating!

Paul.