

## WMYC FESTIVE FOOD



### **Mince Pies**

All butter short crust pastry filled with our own special mincemeat recipe of seasonal spices, vine fruits, cherries, apples and oranges, soaked in a generous amount of brandy. Offered with a selection of traditional, lattice, crumble and Viennese whirl topping.

**6 for £3.60**



### **Christmas Cake**

Classic Christmas cake made to our own recipe with apricots, prunes, glacé cherries and vine fruits soaked in brandy, laced with almonds, walnuts and Brazil nuts and covered with a blanket of marzipan. Finished with Fondant icing and topped with handmade edible decorations.

6 inch diameter cake with enough for 12 portions

**£17 each**



### **Christmas Pudding (400gm)**

Wonderfully rich and fruity traditional steamed pudding with citrus peel, vine fruits, flaked almonds, cherries, dates and mixed spices, all soaked in brandy.

**£8 each**



### **Yule log**

Traditional festive treat of rolled chocolate sponge, filled with fresh whipped double cream and rich, dark chocolate ganache, topped with a generous layer of milk chocolate Swiss butter cream.

**£11 each**



### **Seasonal Sausage Rolls**

Made with delicately seasoned British outdoor bred pork, flavoured with sage, red onion and apricot, wrapped in crisp, flaky layers of buttery puff pastry

**6 for £4.50**



### **Ultimate, Triple Cheese Straws.**

Irresistible all butter shortcrust pastry with a blend of spices, mature Cheddar, Parmesan and Gruyère cheese, all baked to a delicious golden crisp.

**£5 per dozen**

Email Rachel at [festivefood@wmyc.org.uk](mailto:festivefood@wmyc.org.uk) to place your order.

Clearly state your name, order requirements, preferred collection day, a contact telephone number and whether you wish to pay by Clubcard or credit/debit card.

Clubcard payment will be remote, for other card payments you will be contacted by phone. Payment will be taken in advance of collection.

Collection between 17:00 and 21:00 on Friday and Saturday or Wednesday 09:00 – 11:00.

Delivery time for puddings and Christmas cake is 7-10 days, they need time to mature!

Any questions call 01206 384463 between 17:00 and 21:00 on Friday and Saturday.