

Christmas menu

FORBES HOMEMADE GOURMET 2022



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TRADITIONAL HOMEMADE CHRISTMAS CAKES, PUDDINGS & ARTISAN PRESERVES

At *FORBES HOMEMADE GOURMET*, we produce only the highest quality Christmas cakes, preserves, and special gifts using the very freshest, and wherever possible locally sourced ingredients. Our products are perfect for your event, home party or as a totally unique gift.

CHRISTMAS CAKES

Our Christmas Cakes are a taste of the festive season and a wonderful present. Handmade, fed with brandy or rum and matured for three months. In humid weather, keep these in the fridge. Our iced cakes can come packaged in stylish ribboned cake boxes and our uniced cakes come simply boxed or cellophaned. Come in store and sample.

Forbes Christmas Cake

An old fashioned cake with apricots, cherries and mixed fruit simmered with tea and orange juice, cooked with treacle & fed with brandy.

White & Almond fondant Icing Top

1kg \$104 / 1.5kg \$142 / 2.2kg \$185

Kiwi Christmas Cake

A traditional kiwi recipe of sultanas, raisins, dates, mixed peel, currants, lemon & almond essence combined with brandy to make a moist cake.

Uniced

400g \$33 / 800g \$63
1kg \$70 / 1.5kg \$100 / 2.2kg \$135

CHRISTMAS PUDDING

Beautifully packaged and also a great gift. These puddings are very popular.

Well matured, they will sit happily in a pantry for several months. Microwaveable or heat in your own pudding dish in a bain marie in the oven. Just before delivering this masterpiece to the table, pour a small cup of brandy over the pudding and set alight. Spectacular.

Traditional Christmas Pudding

A moist pud packed with mixed fruit, dates, prunes, almonds & mixed spices then laced with port and brandy.

1kg serves 8 \$72
1.4kg serves 12 \$92
Individual \$11

Brandy Anglaise

Brandy flavoured custard - the finishing touch for your Forbes Christmas Pudding. 750ml \$30

CHRISTMAS MINCE PIES

Our signature fruit mince made richer through maturing and lavishly laced with brandy.

Festive Mince pie

60mm standard tart decorated with pastry star.

each \$4.90
gift boxed dozen \$50
gift boxed half dozen \$27

Petite

45mm mini tart with dark or white chocolate top. Gift boxes of pastry or chocolate tops.

each \$4.30
gift boxed dozen \$44

Gluten Free

60mm standard gluten free tart decorated with an almond shortcake.

each \$6
gift boxed half dozen \$32

Chilled	Lemon Tart	A classic dessert which is hard to beat.	25cm Serves 10-12	\$79
	Strawberry and Peach Trifle	A light sherry trifle made with crème anglaise. Made in your own bowl (2kg) or our plastic mould (1kg).	1kg serves 5-6 2kg serves 8-10	\$50 \$95
Frozen	Pistachio Pavlova Roulade*	Filled with mango, raspberries & passionfruit cream. Serve slightly frozen in middle or fully defrosted.	Serves 12	\$80
	Tiramisu	Sensational coffee dessert. Bested served in slices with berry coulis.	Serves 7	\$63
	Lemon Soufflé*	Light, smooth & citrusy. In our litre plastic mould. Turn out & serve.	Serves 6	\$48
	Chocolate Roulade*	Serve defrosted with fresh berries. Defrost for 2–3 hours before serving	Serves 8	\$68

CHRISTMAS HAM

From Hawkes Bay, the flavour of the ham has been developed with a traditional four-week cure using the same handmade brines and natural wood smoking processes they have been using for three generations. You can taste the difference. Orders close Friday 16th December.

Marmalade glazed whole ham	cloves, mustard & Xmas coloured ribbons. 8–9kg	per kg	\$46
Vacuum packed whole or half ham	skin on, you glaze yourself. 8–9kg (whole) or 4–5kg (half)	per kg	\$37

NOVELTIES

Traditional Meringue bag of 16.

Christmas Trees Shortbread bag of 6

\$27

\$17

ACCOMPANIMENTS AND PRESERVES			
Pork Chipolatas*	\$26 per kg	Jenny’s Kitchen Tamarind Chutney	\$16.50 \$24
Small version of the pork sausages. Using only 100% NZ Pig care certified pork. Traditionally served alongside turkey with bacon rolls and cranberry sauce Made from pork meat only. no other trim is added. Available frozen.		Award winning. An Anglo/Indian chutney completely additive. Goes well with ham, turkey and cheese. There is a hot version.	

