

We believe the secret to good food starts with great ingredients, therefore wherever possible we use fresh, locally sourced seasonal produce from sustainable sources.

We have created a selection of specially designed menus to choose from, to suit all budgets. Our chefs are also pleased to offer a completely bespoke package and with our event coordinator, would work with you to create your perfect menu.

Festive Menus

Star of Wonder

Canapes and Champagne/mulled wine drinks reception followed by a four - course meal

Christmas Cracker

3 courses of festive food

Ding Dong – Merrily on High

For the more informal approach a choice of Finger Buffet, Fork Buffet and Hot Food Bowl Foods!

Finger Buffet

Fork Buffet

Hot Bowl Foods



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Wow your guests with exquisite handmade modern and traditional canapés. We can create canapés to meet your exact requirements, be it theme, dietary consideration or budget.

Our canapés are served by uniformed waiting staff providing a professional yet unobtrusive service.

Any combination of canapés can be selected from our menus. If you have a favourite canapé that you do not see on our menu, please let us know.

We would recommend the following

Christmas Canapés and drinks only

Canapé reception lasting 2 hours – eight to ten canapés per head

Canapé reception lasting 3 or more hours – ten to fifteen canapés per head

Christmas Canapé reception prior to a meal

Canapé reception lasting 1 hour 3 – 4 canapés

Canapé reception lasting 1 to 2 hours 4 – 6 canapés



C A N A P É S



Hot Christmas Canapes

Vegetarian

Christmas soup shot with parmesan melba stars
 Roasted butternut velouté with toasted seeds
 Mini jacket potatoes stuffed with sour cream and chives
 Mini brie en croute with cranberries
 Winter vegetable tartlets
 Taleggio, honey roast parsnip & fennel tart tartin with sherry vinegar reduction

Meat and Poultry

Potato, stuffing and turkey canapé with cranberry
 Roasted breast of duck, potato rosti with braised red cabbage & blackberry glaze
 Potato, stuffing and turkey canapé with cranberry
 Festive mini cottage pies
 Mini Yorkshire puddings with roast beef and horseradish cream
 Chipolata sausage spoons with roquefort mash
 Rare grilled beef with truffle oil and mushrooms on mini crostini with horseradish
 Sausage pinwheels
 Pigs in blankets
 Mini sausages with bubble and squeak
 Mini Yorkshire puddings with turkey and cranberry
 Lamb koftas with a lime zest and mint riata

Fish

Prawns in filo pastry with sweet chilli sauce
 Poached dill salmon crepe with lemon
 Mini fish and chips with tartar sauce
 Smoked haddock fishcakes with horseradish and lemon mayo
 Mini fish and chips with tartar sauce



Cold Christmas Canapes

Vegetarian

Stilton parcels wrapped in filo pastry with spinach
Forest mushrooms with stilton cream on rye bread
Gruyere and paprika pastry straws
Red onion and stilton tartlet with sweet chilli jam
Camembert on pumpnickel bread with a redcurrant & ginger compote
Blueberry and stilton blinis
Pesto mozzarella balls
Mozzarella pearls with truffle-oil-infused cherry tomatoes
Whipped goat's cheese & cranberry tartlet with chives
Dolcelatte, balsamic cherries & caramelized walnut tartlet
Saffron and fennel seed risotto cake with pea puree, cherry tomato and toasted almonds
Thyme beetroot and goats cheese on parmesan shortbread
Blue cheese with pickle and sugar date on brioche
Red pepper and olive pastry

Meat & Poultry

Retro Coronation Chicken in a cucumber cup with mango mayo & coriander cress
Shredded hoi sin duck on a rice cracker
Smoked ham hock & pistachio terrine on brioche with plum chutney
Honey dew melon with prosciutto, rocket leaf, cinnamon sugar, rock salt
Asparagus and parma ham with goats cheese in filo rolls
Crisp pork and mango in lettuce cup, sweet chilli and lime dressing
Seared sirloin of aged beef with sea-salt and horseradish creme fraiche
Teriyaki fillet beef sashimi with soy, ginger and red chili

Fish

Prawn cocktail in a mini pastry cup
Smoked trout, baby new potato, chive & crushed peas salad pot
Smoked salmon and cream cheese with capers
Chive scone with smoked salmon, horseradish crème fraiche & dill
Classic smoked salmon blini

Christmas Dessert Canapés

Festive rocky road
Mini mince pies
Mini mince pie biscuits
Chocolate brownie Santa hats
Mini chocolate Christmas puddings
Christmas cake bites
Tiny berry and cream pavlovas
Snowball white chocolate truffles
Mini key lime snow puffs



Star of Wonder Menu

Includes a canape reception, starter, main course, dessert, cheeseboard, tea and coffee and petits fours, a chef to cook and serve, waiting staff, cooking equipment, crockery, cutlery and all service items.

Champagne/Mulled Wine and Canape Reception

Chefs selection of Christmas canapes

4 x per head

Starters

Duck liver parfait, ginger crumb, damson compote
Parsnip, sage and white bean soup served with parsnip crisps
Venison and black pudding scotch egg
Smoked salmon terrine

Mains

Pork & apricot crumble parcels served with seasonal greens, mash and roasted vegetables
Partridge with pears and Christmas stuffing
Roasted chestnut, brie and sweet potato cake (V) creamed savoy cabbage, honey glazed parsnips and cranberry jam
Traditional roasted turkey with cranberry stuffing, goose-fat potatoes, parsnips wrapped in bacon along with seasonal vegetables

Desserts

Clementine posset with cranberry compote and cinnamon palmiers
Sticky fig Christmas pudding and armagnac ice cream
Whisky and chocolate cremeux with whisky ice cream, coffee and caramel
Warmed pannettone bread and butter pudding

Cheeseboard

A selection of British cheese accompanied by pear chutney, oak cakes and celery

Petit Fours

Coffee & Mini frangipane mince pies



Christmas Cracker

Includes starter, main course, dessert, tea, coffee, waiting staff, chefs, cooking equipment, crockery, glassware, linen, cutlery and all service items

Starters

Warm stilton parcels wrapped in parma ham served on pear and walnut salad

Smoked salmon with new potatoes, beetroot and horseradish crème

Coarse country pate served with homemade spiced apple and plum chutney and rustic breads

Cream of pumpkin soup with a parsnip crisp

Mains

Turkey, with cranberry and rosemary stuffing, pigs in blankets with duck fat potatoes, winter vegetables and white wine jus

Salmon and cod wellington with a dill and white wine cream sauce

Roast sirloin of British beef and Yorkshire pudding served with a Madeira sauce

Desserts

Star Anise, orange and cinnamon semi alfredo

White chocolate and honeycomb cheesecake

Christmas pudding with brandy sauce or brandy butter

National and International cheeseboard with celery, grapes, radishes and biscuits

Tea, coffee and petit fours



Ding Dong – Merrily on high

Christmas hot fork buffet

Great Garnett's roast turkey with a chestnut stuffing, with Great Garnett's sausage wrapped in streaky bacon, served with a cranberry jus
Roast pork with apples, cider vinegar & rosemary
Beef bourguignon with button mushrooms
Baked fillets of lemon sole, stuffed with a salmon mousse, on a bed of spinach, with a light shellfish and basil sauce
Mushroom, chestnut and thyme pithivier (vegan)
Roast potatoes with sea salt, garlic and rosemary
Braised baby carrots with a chive butter Spiced red cabbage, with rioja, cinnamon, star anise and cloves

Sticky toffee pudding with butterscotch sauce and clotted cream
Christmas pudding with whiskey sauce Anglaise

Tea, coffee, mini mince pie and mini stollen cake

Christmas finger buffet

Mini turkey wellingtons with cranberry
Ham and turkey terrine with mixed herbs
Marinated chicken wings in an orange spiced preserve
Bourbon-glazed pork belly chunks with a sour cream chive dip
Home-made sausage rolls
Crostini with hot smoked salmon and crème fraiche
Salmon fish cakes with lemon mayonnaise
Melted camembert with cherry jam and crudités
Brie and cranberry twists
Feta and lime Christmas crackers
Mini vegetable frittatas
Roasted red pepper houmous and crudités

Rum and raisin pudding truffles
Chocolate brownie and strawberry Santa hats



Bowl Foods

MEATS

Hot

Christmas turkey with a sage and chestnut stuffing, rosemary roasted baby potatoes, chantenay carrots and a cranberry jus
Turkey sliders with chestnut stuffing and cranberry jelly
Honey glazed chipolatas with mustard mash and caramelised onion and redcurrant gravy
Crispy lamb and aubergine spring roll and chilli-tomato jam

Cold

Smoked duck breast salad with pomegranate dressing
Char-grilled chicken with avocado, black olive and pancetta crisp
Potted ham hock celeriac remoulade, caper relish and melba toast
Fillet beef with beetroot and horseradish slaw and micro rocket

FISH

Hot

Roasted sea bass with a citrus & cinnamon risotto, garnished with peashoots
Salt and pepper squid
Fritto misto
Fish pie with creamed potatoes

Cold

Smoked trout, poached potato and asparagus mousse
Potted shrimp and mango salsa, wholegrain toast
Shellfish cocktail with crayfish, Atlantic prawns, brown shrimps, baby gem lettuce
Seared tuna niçoise with quails egg, black olive, anchovies

VEGETARIAN

Hot

Roasted pumpkin, feta and spinach risotto, with baby rocket and chives
Winter vegetable casserole with a spring onion & chive mash potato & roasted chestnuts
Goats cheese, pine nut and spinach pie
Ratatouille and thyme quiche

Cold

Miniature mezze falafel, houmous, tabbouleh salad, black olive tapenade, toasted flat bread
Penne pasta with roasted aubergine, buffalo mozzarella, sun blushed tomato, capers & basil pesto
Sun-dried tomato jelly, with goat's cheese and rocket pesto
Puy lentil, beetroot and goats cheese salad

