

Christmas Parties

Christmas party food can range from canapés through to a more substantial three course meal. We cater at a number of local venues and regularly serve food at work premises or homes. The following menus are designed to give you ideas of menus we serve at Christmas parties, we will of course be delighted to design menus tailored to suit your requirements.

Canapés – Christmas 2009

Served Cold

Rare Rolled Roast Beef with Peppered Boursin
Smoked Duck on Toasted Brioche
Miniature Gravdlax Skewer with Dill Mayonnaise
Filo Pastry Basket, Sweet Chilli Prawns
Tartlet, Camembert, Sun Blush Tomato and Pine Nuts
Miniature Tartlet with Confit of Red Onion and Sour Cream and Chive

Served Hot

Miniature Yorkshire Pudding, Roast Beef and Horseradish Gravy
Baby Peking Duck Pancake
Miniature Salmon en Croute
Red Mullet with Saffron Sauce, Served in a Spoon
Gruyere Cheese Grougers
Miniature Roasted New Potato with Sour Cream and Chive

Sweet Canapés

Miniature Praline and White Chocolate Éclair
Miniature Christmas Pudding
Mince Tart

Price per person: £10.50+ VAT including all food preparation, serving staff and all catering equipment.

Bowl Food - Christmas 2009

Served in ceramic bowls and designed to eat standing up.

Goat's Cheese Salad with Tomato Compote (Vegetarian)
Turkey with Chipolatas in Bacon, Served with Miniature Roast Potatoes
Cumberland Sausages, Red Onion Gravy Served with Mashed Potatoes
Pheasant in a Red Wine Sauce, Served with Rice
Wild Mushroom Risotto (Vegetarian)

Desserts

Raspberry Bavaois, Cranachan with a Honey and Whisky Cream
Christmas Pudding with Brandy Butter

Price per person: £11.00+ VAT including all food preparation, serving staff and all catering equipment.

Three Course Menu - Christmas 2009

Your choice of one starter one main course and two desserts

French and Soda Breads and Butter

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Mushroom, Bacon and Hazelnut Terrine with Shiraz and Apple Dressing

Roasted New Potato, Stilton, Pine Nut and Rocket Salad

Chicken Liver Parfait with a Cumberland Sauce

Roasted Vegetable Salad with Parmesan Shavings and Prosciutto

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Roast Turkey with Chipolatas, Cranberry and a Thyme Jus

Confit of Duck Thigh, Redcurrant Sauce

Traditional Roast Beef with Yorkshire Pudding and Horseradish

Roast Potatoes

Roasted Vegetables

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Christmas Pudding with Brandy Butter

Lemon Tart with a Champagne and Cassis Sauce

Baileys and Walnut Chocolate Roulade

Spiced Pear Filled with Crème Fraîché with a Bitter Chocolate Sauce

Winter Fruit Salad with Calvados

Hot Sticky Toffee Pudding with Fudge Sauce

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Tea, Coffee and Chocolates

Price per person: £26.10+ VAT including all food preparation and serving staff, all catering equipment, all cutlery, crockery, white linen tablecloths and white paper napkins.