

Christmas



A celebration of seasonal Flavours, expertly crafted with premium ingredients. From starters to mains and indulgent desserts, this menu brings the warmth and joy of Christmas to your table.

Cold Buffet 1

Herb-Roasted Chicken Breast – Juicy chicken roasted with fragrant garden herbs.

Honey-Glazed Ham – Slow-cooked ham with a sweet honey and mustard glaze.

Spinach & Feta Tart with Thyme Shortcrust – A Savory tart with spinach, feta, and thyme pastry.

Roasted Sweet Potato & Chive Salad – Roasted sweet potatoes tossed with chives.

Cucumber, Cherry Tomato & Mint Salad – Crisp cucumber, cherry tomatoes, and fresh mint.

Fusilli Pasta with Sun-Dried Tomato & Olive Dressing – Pasta in a tangy sun-dried tomato and olive dressing.

Seasonal Mixed Greens with Lemon-Herb Vinaigrette – Crisp greens with a lemon and herb vinaigrette.

Summer Berry Cheesecake with Vanilla Cream – Cheesecake topped with fresh berries and vanilla cream.

Rustic Bread Basket with Whipped Herb Butter – Assorted rustic breads with light whipped herb butter.

£29 + VAT per person

Cold Buffet 2

Rosemary & Garlic Roasted Sirloin of Beef – Beef served with cranberry horseradish cream.

Festive Seafood Platter – Prawns, smoked salmon, and mackerel with lemon-dill crème fraiche.

Brie, Chestnut & Caramelized Onion Tart – Buttery pastry with brie, chestnuts, and caramelized onions.

Spiced Red Cabbage & Apple Slaw – Shredded cabbage with apple, clove, and orange zest.

Warm New Potato & Parsley Salad – New potatoes with a wholegrain mustard dressing.

Winter Leaf Salad – Seasonal greens with pomegranate and maple-mustard vinaigrette.

Fresh Apple Flan – Apple flan served with fresh cream.

Festive Artisan Bread Basket – Breads with cranberry walnut rolls and sourdough.

£34 + VAT per person

Hot Buffet 1

Herb-Crusted Chicken Supreme – Roast chicken with winter herbs.

Maple & Clove Glazed Gammon – Tender gammon with a maple and clove glaze.

Wild Mushroom, Chestnut & Leek Parcel (V) – Golden puff pastry filled with wild mushrooms, chestnuts, and leeks.

Cranberry & Sage Stuffing Balls – Stuffing with cranberries and sage.

Pigs in Blankets – Pork chipolatas wrapped in crispy smoked bacon.

Buttered Baby Potatoes with Chives – Steamed baby potatoes with butter and chives.

Honey-Roasted Winter Vegetables – Caramelized carrots, parsnips, and Swede.

Traditional Yule Log with Cream – Chocolate roulade filled with ganache and served with cream.

Festive Bread Basket with Whipped Herb Butter – Artisan breads with cranberry rolls and rustic loaves.

£30 + VAT per person

Hot Buffet 2

Mixed Salad (V) – Seasonal greens, cherry tomatoes, and roasted nuts.

Turkey & Ham Pialaffe – Slow-cooked turkey and ham over herbed rice.

Sauté of Beef Bourguignonne – Beef cooked in red wine, onions, mushrooms, and bacon.

Roast Vegetable Crumble with Tomato Pepper Ragout – Roasted vegetables topped with a crispy crumble.

Christmas Slaw – Shredded Brussels sprouts, red cabbage, and cranberries.

Roasted Root Vegetables – Parsnips, carrots, and beets roasted with herbs.

Roasted New Potatoes – Crispy new potatoes roasted with garlic and rosemary.

Basket of Various Breads & Butter – A selection of crusty breads with creamy butter.

Apple Crumble – Cinnamon-spiced apples topped with a buttery crumble.

£34 + VAT per person

Silver Service Christmas Menu

Minimum 50 Guests

£64.00 + VAT per person

StarterChilled cantaloupe melon with passionfruit coulis, orange segments, and strawberries.

Main CourseRoast turkey breast on gammon ham, bacon and sage sausage wrap.Homemade cranberry and herb stuffing.Roasted new potatoes with rosemary and garlic.Honey-glazed root vegetables (parsnips, carrots, sweet potatoes).

DessertClassic Christmas pudding with crème anglaise.Fresh rolls and butter.

Silver Service Christmas Menu

Minimum 50 Guests£72.00 + VAT per person

Cold Selection

Smoked salmon with lemon and dill.

Goat cheese and beetroot salad.

Chicken and tarragon roulade.

Hot Selection

Homemade vegetable spring rolls with sweet chili sauce.

Mini cocktail sausages in honey and mustard glaze.

Main Course

Roast Norfolk turkey breast on gammon ham, bacon, and sausage wrap.

Cranberry and sage stuffing.

Roasted new potatoes with rosemary and garlic.

Honey-roasted root vegetables.

Dessert

Vanilla cheesecake with winter berries and mango coulis.

Freshly baked rolls and butter.

Tea, coffee, and petit fours.

Dietary RequirementsWe are happy to accommodate a variety of dietary needs and will provide suitable alternatives, including:

- Halal (available upon request)
- Vegetarian
- Vegan
- Gluten-free
- Coeliac
- Dairy-free
- Various allergies (please inquire)

Kosher options can also be provided, prepared as closely as possible to the original menu, with separate pricing.For any other dietary requirements or allergies, please feel free to contact us, and we will be happy to discuss alternative options.

For an added touch of elegance, we can showcase your buffet in premium white, gold or black chafing dishes adorned with floral decorations, for an additional £220 + VAT.

Staff Surcharge

For 3 hours of service and one hour of set-up:

0 – 74 guests: £180.00 + VAT

75 – 99 guests: £270.00 + VAT

100+ guests: £360.00 + VAT

Additional Information

- Our menus are served on **disposable plates**, with **cutlery**, **napkins**, and **white disposable tablecloths**. Our buffets will be served in silver chaffing dishes.
- For a more refined touch, please enquire about our **real crockery** and **cutlery** options.
- Linen tablecloths may be added for an additional £6.50 + VAT per cloth, should you wish to enhance the dining experience.
- We are committed to allergen safety and ensure all dishes are labeled with allergens. While we take great care in food preparation, we cannot guarantee a completely nut-free environment, as traces of nuts may be present in all our offerings. Please let us know if you have any specific dietary requirements or allergies.

