

Feast & Flame

Welcome to our 2026 Christmas Menus

Whether you are celebrating at home or at a special venue, your Christmas gathering is one of the most important events of the year! We know Christmas meals can be a little repetitive, so we've created menus that reflect the season but aren't completely centered around the usual Christmas set menus. There is something for everyone - I hope you enjoy!

Chef Jason

ADDITIONS TO OUR MENU

Fresh Foccacia | Whipped Butter

£4.00 Per Person

Sorbet Palate Cleanser

£4.00 Per Person

Artisan Cheese Board | Grapes | Crackers

£8 Per Person

Petite Fours

£6 Per Person

Staff to serve
Dependant on Guest
Numbers and
Duration/Location
£22 per hour



DINNER PARTY

Guests Choose One Option from Each Course

STARTERS

Smoked Salmon Terrine

Horseradish Crème | Pickled Cucumber | Sourdough Croute

Apple & Parsnip Soup (v)

Blue Cheese Cream | Crispy Parsnip | Sourdough

Baked Camembert (v)

Rosemary | Cranberry | Toasted Sourdough

MAINS

Butter Basted Free Range Turkey | Sliced Turkey

Mushroom Wellington (v) | Chestnuts | Spiced Apricot

Baked Cod | Herb & Parmesan Crust | Lemon Butter

All served with

Stuffing | Crispy Roasties | Honey Roasted Roots | Pigs in

Blankets | Chorizo Sprouts | Cauliflower Cheese

Spiced Red Cabbage | Jus | Cranberry Sauce

DESSERTS

Winter Berry Pavlova

Seasonal Berries | Crisp Meringue | Vanilla Cream

Nans Christmas Pudding

Homemade Christmas Pudding | Vanilla Bean Custard

Chocolate Pot

Spiced Orange | Candied Ginger | Crème Fraîche

Three Courses £69

Minimum 10 guests | All Dietaries Catered

Guests Choose One Option From Each

Course | Canapes £15 per person | 10+

Guests Require Serving Staff |

hello@feast-and-flame.co.uk | feast-and-flame.co.uk

CHRISTMAS FEAST

STARTER FEAST

Cantaloupe Melon | Burrata | Cured Meats | Parma Ham | Shaved Parmesan | Olives | Cornichons | Pickled Onion | Breadsticks | Grapes | Sundried Tomatoes | Sourdough

SHARING CHRISTMAS ROAST

Butter Basted Turkey | Stuffing | Crispy Roasties | Honey Roasted Roots | Pigs in Blankets | Seasoned Mash | Chorizo Sprouts | Spiced Red Cabbage Seasonal Greens | Jus

MUSHROOM WELLINGTON

(For any vegan/veggie guests)

Mushroom Welly | Stuffing | Crispy Roasties | Honey Roasted Roots | Veggie Pigs in Blankets | Chestnut Sprouts | Seasoned Mash | Seasonal Greens | Spiced Red Cabbage | Jus

SHARING MINI DESSERTS

Chocolate Pots | Mini Cheesecake Bites | Vanilla Pavlova

Served with

Vanilla Cream | Custard | Fresh Berries



Christmas Feast

£55 per guest

Minimum 10 guests | All Dietaries Catered
| Canapes £15 per person
| 10+ Guests Require Serving Staff

CHRISTMAS BUFFETS

COLD BUFFET



Smoked Salmon Blini | Dill Crème Fraiche
Cranberry Roasted Mini Sausages
Caprese Skewers | Cherry Toms | Pesto
Drizzle | Mini Mozzarella (v)
Onion Bhaji | Mango | Nigella Seeds (v)
Classic Cheeseboard Selection | Crackers
Chutney (v)
Turkey | Cranberry Sliders
Goats Cheese | Honey | Crostini (v)
Charcuterie Board | Meats | Parmesan |
Olives | Pickles
Torn Breads | Butter
Kettle Crisps

£30 PER PERSON |
Minimum 20 guests | All dietaries catered |
Delivered in biodegradable buffet boxes |
Paper Plates & Bamboo Cutlery Included |
Free Delivery within 10 miles of BN16

HOT BUFFET



Honey Mustard Glazed Cocktail Sausages |
Maple & Cranberry Pulled Turkey Sliders |
Mini Yorkshire Puddings with Roast Beef &
Horseradish Cream |
Crispy Potato Cups with Crème Fraîche &
Chives (v) |
Spiced Cauliflower & Sweet Potato Bhajis |
Mango Chutney (v)|
Creamy Mushroom & Thyme Orzo (v) |
Cheeseboard Selection | Chutney (v)
Green Leaf Salad, House Dressing (v) |
Mac & Cheese Pots (v) |
Warm Mince Pie Tartlets with Cream |
Selection of Festive Macarons |

£32.50 PER PERSON |
Minimum 20 guests | All dietaries catered |
Delivered in biodegradable buffet boxes |
Paper Plates & Bamboo Cutlery Included |
Waiting Staff Required |