

Our Christmas Menus

Welcome to our 2025 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

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

Fresh Focaccia | 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

Christmas Dinner Party

£69 PER PERSON
MINIMUM 10 GUESTS | ALL DIETARIES CATERED |
GUESTS CHOOSE ONE OPTION FROM EACH COURSE
CROCKERY HIRED IN AT AN ADDITIONAL COST

starters

SMOKED SALMON TERRINE

Smoked Salmon | Horseradish Crème | Pickled Cucumber | Sourdough Croute

CHESTNUT & PORCINI SOUP v

Roasted Chestnut | Porcini Mushroom | Truffle Oil | Gruyere Croutons | Sourdough

BEEF CARPACCIO

Sliced Rare Beef | Truffle Oil | Parmesan | Rocket Salad | Whipped Mustard Crème

mains

ROAST BRONZE TURKEY

Butter Basted Free Range Turkey | Three Slices of Breast & Mixed White Brown Meat

WILD MUSHROOM WELLINGTON VE

Mushroom Wellington | Chestnuts | Prunes | Spiced Apricot

HERB CRUSTED HALIBUT

Halibut | Beurre Blanc | Samphire | Creamy Mash

ROLLED PORK PORCHETTA

Pork Belly | Apple & Sage Stuffing | Crackling | Apple Sauce

ALL SERVED WITH

Chestnut Stuffing | Crispy Roasties | Honey Roasted Roots | Pigs in Blankets |
Chorizo Sprouts | Cauliflower Cheese | Spiced Red Cabbage | Jus | Cranberry Sauce

desserts

CLEMENTINE PAVLOVA

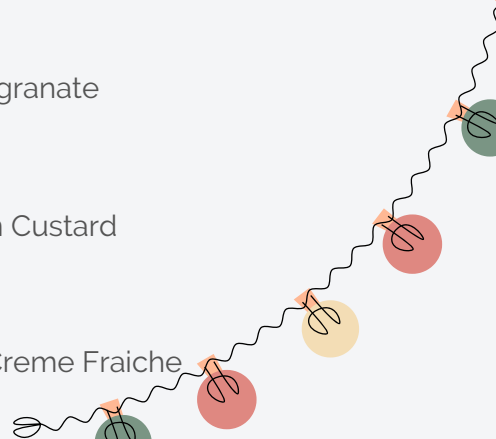
Clementine | Crisp Meringue | Vanilla Cream | Pomegranate

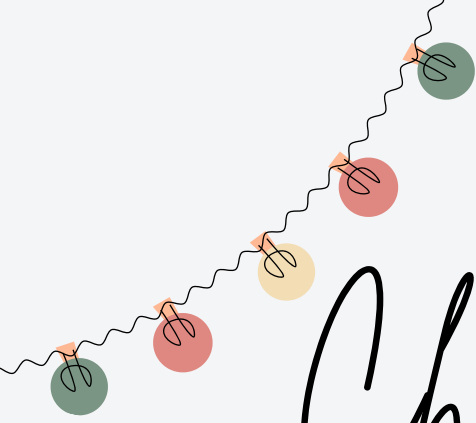
NANS CHRISTMAS PUDDING

Homemade Spiced Christmas Pudding | Vanilla Bean Custard

CHOCOLATE FONDANT

Chocolate Pot | Spiced Orange Coulis | Candied Ginger | Creme Fraiche





£59 PER PERSON
MINIMUM 10 GUESTS | ALL DIETARIES CATERED |
SERVED AS A FEAST TO THE MIDDLE OF THE TABLE
CROCKERY HIRED IN AT AN ADDITIONAL COST

Christmas Feast

starter

SHARING BOARD

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

mains

SHARING CHRISTMAS ROAST

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

WILD MUSHROOM WELLINGTON

(For any vegetarian or vegan guests)

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

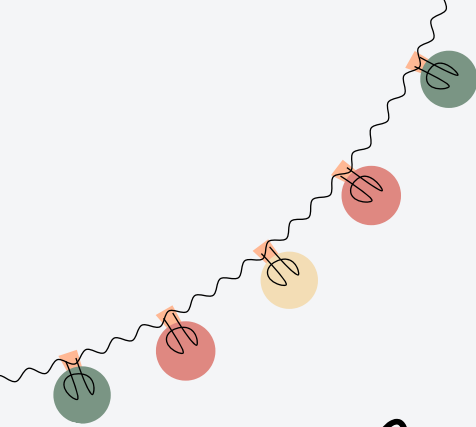
desserts

SHARING MINI DESSERTS

Chocolate Fondant Pots | Mini Cheesecake Bites | Clementine Pavlova

Served with

Vanilla Cream | Custard | Fresh Berries



£25 PER PERSON |
MINIMUM 20 GUESTS | ALL DIETARIES CATERED
DELIVERED IN BIODEGRADABLE BUFFET BOXES |

Christmas^v Buffet

Smoked Salmon Blini | Dill Crème Fraiche | Lemon

Cranberry Roasted Mini Sausages

Caprese Skewers | Cherry Toms | Pesto Drizzle | Mini Mozzarella

^v Onion Bhaji | Mango Yogurt | Nigella Seeds

^v Cheeseboard Selection | Crackers | Chutney

^v Turkey | Cranberry Sliders

Goats Cheese | Honey | Crostini

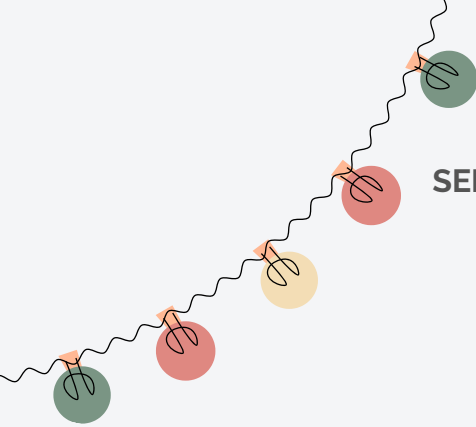
Charcuterie Board | Meats | Parmesan | Olives

Torn Breads | Butter

^v Kettle Crisps

^v

^v



£32.50 PER PERSON |
MINIMUM 30 GUESTS | ALL DIETARIES CATERED
SERVED BY OUR TEAM FROM HOT DISHES (ADDITIONAL CHARGE FOR
WAITING STAFF) | INCLUDES DISPOSABLE PLATES & CUTLERY

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 | ✓

Spiced Cauliflower & Sweet Potato Bhajis | ✓

Creamy Wild Mushroom & Thyme Orzo | ✓

Green Leaf Salad, House Dressing | ✓

Mac & Cheese Pots | ✓

Warm Mince Pie Tartlets with Brandy Cream |

Selection of Festive Macarons |

✓

✓