

# Our Christmas Menus

Welcome to our 2025 Christmas Menus

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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

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## 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

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## 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

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## desserts

### CLEMENTINE PAVLOVA

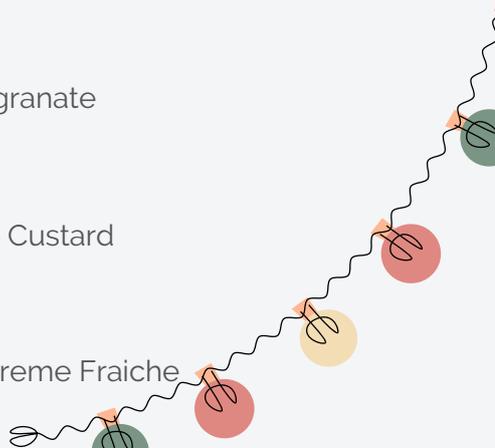
Clementine | Crisp Meringue | Vanilla Cream | Pomegranate

### NANS CHRISTMAS PUDDING

Homemade Spiced Christmas Pudding | Vanilla Bean Custard

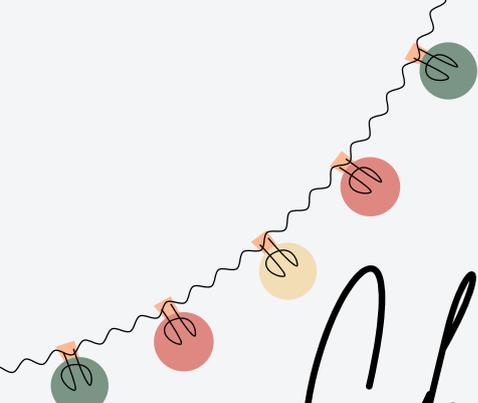
### CHOCOLATE FONDANT

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

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# Christmas Feast

## starter

### SHARING BOARD

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

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## 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

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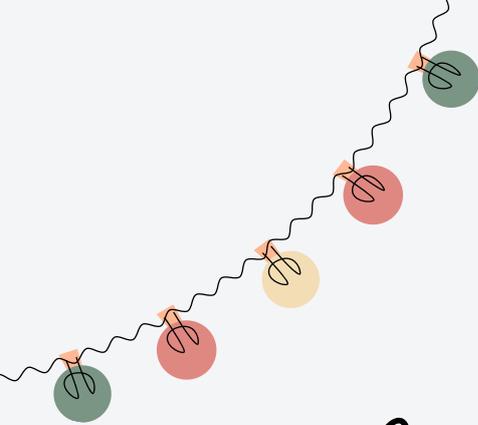
## desserts

### 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 |

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# Christmas<sup>v</sup> Buffet

Smoked Salmon Blini | Dill Crème Fraiche | Lemon

Cranberry Roasted Mini Sausages

Caprese Skewers | Cherry Toms | Pesto Drizzle | Mini Mozzarella

<sup>v</sup> Onion Bhaji | Mango Yogurt | Nigella Seeds

<sup>v</sup> Cheeseboard Selection | Crackers | Chutney

<sup>v</sup> Turkey | Cranberry Sliders

Goats Cheese | Honey | Crostini

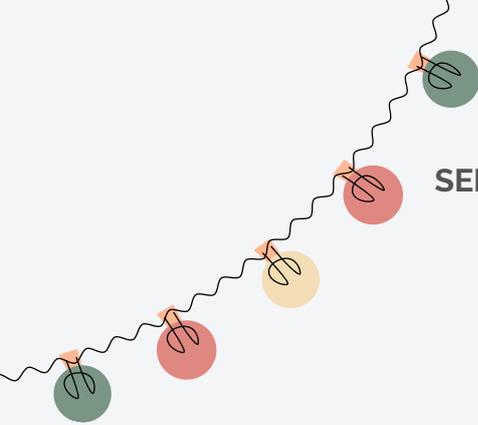
Charcuterie Board | Meats | Parmesan | Olives

Torn Breads | Butter

<sup>v</sup> Kettle Crisps

<sup>v</sup>

<sup>v</sup>



£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

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# 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 | v

Creamy Wild Mushroom & Thyme Orzo | v

Green Leaf Salad, House Dressing | v

Mac & Cheese Pots | v

Warm Mince Pie Tartlets with Brandy Cream |

Selection of Festive Macarons |

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