







CANAPÉS

£2 p/canapé (6 p/person)

Minimum order 120

Choose from our canapés menu

BOWL FOOD

£5 per bowl (4 p/person- 3 savoury + 1 sweet)

Minimum order 80 bowls

Choose from our bowl food menu

PLATTERS

£15,50 p/person Minimum order 20 people Choose from our platters menu













BOWL FOOD

Meat option:

Warmly spiced lamb tagine with prunes and apricots, jewelled cous cous

Fish option:

Souvlaki- rustic Greek dish with prawns cooked with tomatoes, onions and feta; served with sour dough. Dairy free option available.

Plant-based option:

Porcini and lentil stew with creamed corn











CANAPÈS

Dill & lemon Mini Cupcakes with Smoked Salmon Icing

Figs, goats cheese & pistachios (gf)

Tostones rellenos (stuffed plantain cups) - choose from: slow cooked beef shin stew and/or creamy thyme mushrooms (gf)

Mini crostini misti- salami, prosciutto, chicken liver patè, mascarpone & stilton

Roast beetroot, caramelised onions & Camembert mini tarts













GRAZING PLATTERS

Mixed Charcuterie

Baked camembert, roasted grapes & pecans

Smoked salmon, rye bread and flavoured butters with pickled vegetables

Vegan platter: vegan smoked salmon/carrot lox, cashew cream, rye bread, pickled vegetables, vegan root vegetables mini quiches.

Sharing Christmas-themed breads

Gluten-free and/or vegan bread option on request.











HOT FOOD

Starters

Prosecco soup & soft roll (vo)

Roast butternut squash velouté & crispy sage croutons (v)

Mains

Warmly spiced lamb tagine with prunes and apricots, jewelled cous cous

Porcini and lentil stew with creamed corn

Dessert

Sweet treats by The Wild Rose Kitchen (v)













Baked camembert, roasted grapes & pecans

Root vegetables tatin with candied nuts & blue cheese

Vegan smoked salmon (carrot lox), rye bread and flavoured butters with pickled vegetables (also available with vegan cream cheese)

Savoy cabbage, walnuts & sage lasagne

Caramelised Onion Tarte Soleil (Christmas sharing bread)



