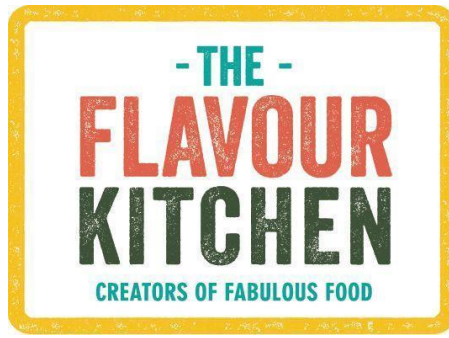




CHRISTMAS PARTY FOOD 2026

COLD DROP OFF CANAPES

MEAT

- Spiced turkey filo cigars with honey drizzle.
- Coronation turkey vol-au-vents with mango chutney.
- Little Yorkshire puddings with rare roast beef and horseradish crème.
- Five spiced duck breast crostini with clementine compote.

FISH

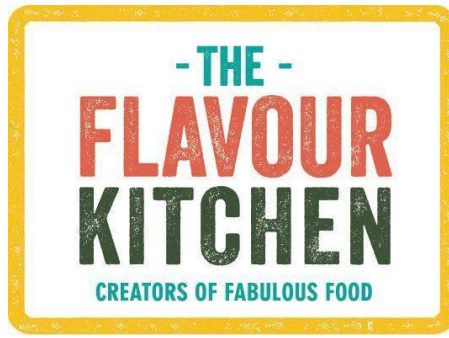
- Sloe gin and beetroot cured salmon with horseradish creme in cucumber cups or on dill blinis.
- Smoked trout on beetroot rosti with hollandaise.
- Lobsta' rolls - lobster and crayfish salad in choux buns with citrus hollandaise.
- Lime and chilli dressed crab on parmesan shortbread.
- Mexican style prawn cocktail tostadas.

VEGETARIAN/VEGAN

- Sticky fig, walnut and stilton tarts.
- Brie and cranberry puffs.
- Parmesan shortbread with whipped goats cheese and heirloom tomatoes, basil pesto.
- Curried cauliflower fritters with pomegranate and mint salsa (Vegan).
- Spiced squash and pecan filo cigars w, maple drizzle (Vegan).

DESSERT

- Mini mince pies with clementine cream (Hot or Cold).
- Mini chocolate Christmas puddings.
- Vegan fudge brownies.
- NY cheesecake bites.
- Cherry Amaretto trifle pots.



CHRISTMAS PARTY FOOD 2026

HOT CANAPES for staffed events

MEAT

- Bourbon glazed pork belly skewers w, sour cream and chive dip (Gluten Free).
- Sirloin of beef, horseradish creme in mini Yorkshire puddings.
- Orange marmalade and whisky glazed pigs in blankets.
- Rare sirloin steak with bernaise dipping sauce (Gluten Free).
- Seared venison on game chips with red currant jelly (Gluten Free).
- Turkey, stuffing and cranberry sausage rolls.
- Japanese style fried turkey with wasabi mayo (Gluten Free).

FISH

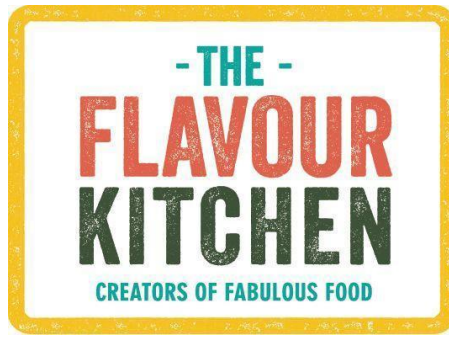
- Salt cod croquettes with saffron aioli.
- Teriyaki salmon skewers (Gluten Free).
- Prawn & ginger wontons with sesame dipping sauce.
- Scallop, black pudding and bacon crostini.

VEGETARIAN/VEGAN

- Gorgonzola and squash arancini with arrabiata sauce reblochon, roasted pear and honey on walnut toasts.
- Brie and cranberry puffs.
- Camembert fritters with cranberry compote.
- Mushroom gyoza with ginger-sesame dip (Vegan).
- Spiced squash and pecan filo cigars w, maple drizzle (Vegan).

DESSERT CANAPES

- Mini chocolate Christmas puddings.
- Vegan fudge brownies.
- Spoons of sticky toffee pudding with whisky toffee sauce (Hot).
- NY cheesecake bites.
- Cherry Amaretto trifle pots.
- Mini mince pies with clementine cream.



CHRISTMAS PARTY FOOD 2026

BIG BITES COLD DROP OFF

MEAT

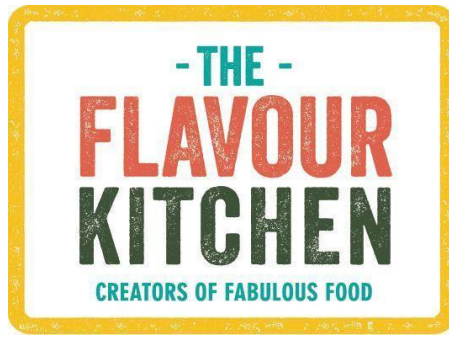
- Turkey samosas with mango chutney.
- Chicken Shawarma pittas with pickled red onion onion and preserved lemon hummous.
- Mini bahn mi with lemongrass pork.
- Parmesan Turkey sliders.
- Curried scotch eggs with coronation mayo tandoor chicken skewers, pomegranate raita (Gluten Free).

FISH

- Lobsta rolls - lobster and crayfish salad in brioche bun smoked salmon. and dill tarts with lemon creme fraiche.
- Harissa prawn skewers with lemon mayo (Gluten Free).

VEGETARIAN/VEGAN

- Spiced squash, pecan and stilton empanadas.
- Sweetcorn fritters with avocado salsa.
- Lemongrass tofu bahn mi with Asian slaw (Vegan).
- Vegetarian haggis samosas with mango chutney (Vegan).



CHRISTMAS PARTY FOOD 2026

BIG BITES **HOT** for staffed events

MEAT

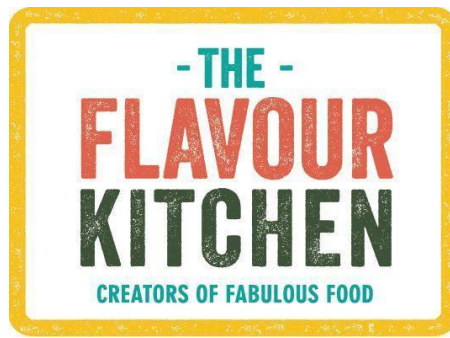
- Turkey samosas with mango chutney.
- Mini bahn mi with lemongrass pork.
- Christmas slider - turkey burger, sprout slaw, brie, cranberry and crispy bacon on brioche bun.
- Venison slider - venison burger, red onion marmalade, stilton on brioche bun.
- Classic American mini cheeseburger.
- Mini dogs with New York deli relish.
- Katsu chicken goujons with kare kare dipping sauce.

FISH

- Thai fish cakes with mango salsa.
- Scandi Fillet'o'Fish burger - dill and salmon fishcake with fennel remoulade in a brioche bun.
- Fish and chip cones with mushy peas.

VEGETARIAN/VEGAN

- Mushroom and taleggio arancini with arrabiata sauce.
- Beetroot and feta slider with sesame slaw in brioche bun (Vegan version available).
- Halloumi fries cones.
- Korean style popcorn cauliflower cones with guachong sauce (Vegan).
- Katsu sweet potato wedges with kare kare sauce (Vegan).



CHRISTMAS PARTY FOOD 2026

BOWLS

DROP OFF COLD BOWLS

- Coronation Turkey, pilaf rice salad, mango chutney and naan bread.
- Rare sirloin of beef, caramelised red onions and pickled walnuts with mixed leaves.
- Chicken caesar salad.
- Crispy duck salad with watermelon, cashews, feta and rocket.
- Zatar salmon with Persian potato salad.
- Mexican prawn cocktail with tacos.
- Hot smoked trout, herbed potatoes, watercress and dill hollandaise dressing.
- Beetroot and feta falafel, jewelled rice and baba ghanoush (Vegan version available).
- Japanese aubergine and edamame salad with miso dressing (Vegan).
- Stilton, port poached pears and walnut salad with winter leaves (Vegetarian).

HOT BOWLS (for staffed events)

- Turkey Pot Pie
- Steak & Ale Pie with creamy mash potato.
- Boeuf Bourguignon with creamy pomme puree.
- Nordic meatballs, ligonberry cream sauce and mustard mash.
- Slow cooked brisket chili with Mexican rice and tacos
- Posh fie pie with lobster, crayfish and king prawns.
- Mushroom wellington, honeyed carrots and parsnip mash (can be made Vegan)
- Forest mushroom risotto with parmesan crisp and rocket & parmesan salad.
- Indonesian Butternut Squash curry with lime and coriander rice (Vegan)*.

DESSERT BOWLS

- Boozy sherry trifle.
- Swedish apple cake with cinnamon cream Christmas pudding with brandy sauce.
- Brioche and brandy bread & butter pudding