

Christmas

BUFFET MENU

Choose 2 from each section
and add extras for set price

Snowflake— £21.95

Starters

Mini Scotch Eggs

Bite-sized Scotch eggs, perfect for popping in your mouth.

Smoked Salmon Blinis

Small blinis topped with smoked salmon, dill, and crème fraîche.

Cheese and Pineapple Sticks

Classic and nostalgic on cocktail sticks.

Cold Cut Platter*

A selection of ham, turkey, and roast beef slices.

Bowls

Prawn Cocktail Cups

Individual prawn cocktails in small cups.

Coronation Chicken Salad

Tender chicken in a curried mayonnaise sauce, served in small bowls.

Quinoa and Cranberry Salad

Nutty quinoa and sweet cranberry mix for a festive touch.

Roasted Veggie Salad

A mix of roasted vegetables, served chilled with a light vinaigrette.

Finger Foods

Mini Sausage Rolls

Bite-sized versions of the classic British treat.

Mini Pork Pies

Hand-held savoury pies.

Spinach and Feta Tartlets

Small, savoury tartlets filled with spinach and feta.

Desserts

Mini Mince Pies

Sweet and spicy handheld pies.

Fruit Skewers

Fresh seasonal fruit on sticks.

Chocolate Truffles

Rich and indulgent, perfect for a sweet treat.

Eton Mess Cups

Small cups of meringue, cream, and berries.

Christmas

BUFFET MENU

Choose 2 from each section or
add more individually priced

Twilight – £26.95

Starters

Smoked Salmon Canapés*

Smoked salmon on rye with dill and crème fraîche, garnished with caviar.

Devilled Eggs

With a touch of paprika and truffle oil.

Brie and Cranberry Crostini*

Bites of creamy brie balanced with tangy cranberry chutney on toasted baguette slices.

Charcuterie Cups

Individual servings of prosciutto, salami, and gourmet cheeses with figs and olives.

Bowls

Lobster Cocktail Cups

Elevated prawn cocktails with succulent lobster, avocado, and a spicy Marie Rose sauce.

Duck Breast and Pomegranate Salad

Thinly sliced duck breast with pomegranate seeds, arugula, and a citrus vinaigrette.

Winter Pear and Blue Cheese Salad

Slices of pear, crumbled blue cheese, and candied walnuts on mixed greens with a honey mustard dressing.

Roasted Beet Salad

Nutty farro combined with sweet roasted beets, goat cheese, and a balsamic glaze.

Finger Foods

Mini Beef Wellington Bites

Tender beef fillet wrapped in puff pastry with mushroom duxelles.

Cranberry Brie Phyllo Cups

Crispy phyllo cups filled with melted brie and cranberry sauce.

Fig and Prosciutto Skewers

Fresh figs wrapped in prosciutto, drizzled with balsamic reduction.

Goat Cheese Stuffed Peppadews

Sweet and spicy peppadew peppers filled with creamy goat cheese.

Desserts

Chocolate-Dipped Strawberries

Fresh strawberries dipped in dark and white chocolate, sprinkled with edible gold dust.

Gingerbread Macarons

Festive macarons with a spiced gingerbread filling.

Mini Christmas Puddings

Decadent mini versions of the traditional pudding with brandy butter.

Pear and Almond Tartlets

Delicate tartlets filled with almond cream and poached pears.

