



Festive Dinner 2025

Starters	Per Person
Spiced Parsnip & Apple Soup, Fresh Bread Roll & Flavoured Butter (VE)	£4.40
Broccoli & Stilton Soup, Fresh Bread Roll & Flavoured Butter (V)	£4.40
Tomato & Basil Soup, Fresh Bread Roll & Flavoured Butter (VE)	£4.40
Sweet Potato, Coconut & Chilli Soup, Fresh Bread Roll & Flavoured Butter (VE)	£4.40
Chicken Liver Pate, Spiced Fruit Chutney, Rocket Salad & Melba Toast	£5.50
Smoked Salmon Pate, Dill Pickled Cucumber, Capers, Watercress Salad & Melba Toast	£5.90
Parma Ham with Roast Figs, Mozzarella & Rocket, Spiced Honey Dressing	£5.80
Balsamic & Garlic Mushrooms, Toasted Ciabatta & Rocket Salad (VE)	£5.50
Christmas Dinner – From £26.50 Per Person	
Sliced Roast Turkey / Beef Rump / Bourbon Glazed Gammon OR Butternut Squash Tarte Tatin (VE) OR Nut Roast with a Tangy Tomato Sauce (VE)	
Roast Potatoes with Garlic & Thyme (VE)	
Mashed Potato with Truffle & Parmesan	
Sprouts with Pancetta & Balsamic OR Cheesy Sprout Gratin	
Roast Carrots & Parsnips with Honey OR Carrot & Swede Mash (V)	
Tender-stem Broccoli, Green Beans & Mange Tout with Garlic Butter (V)	
Maple Glazed Pigs in Blankets	
Sage Onion & Chestnut Stuffing (VE) OR Sausage Cranberry & Orange Stuffing	
Turkey / Beef / Pork / or Vegan Gravy	
Optional Extras	Per Person
Creamed Leeks (V)	£2.00
Ginger Marmalade Braised Red Cabbage (V)	£2.00
Cauliflower Cheese (V)	£3.30
Yorkshire Puddings (V)	£1.15
Dauphinoise Potatoes (V)	£3.30
Bread Sauce (V)	£1.15
Cranberry Sauce (VE)	£0.60
Mustards (VE)	£0.60
Apple Sauce (VE)	£0.60
Desserts	Per Person
Christmas Pudding with Brandy Sauce	£5.50
Rosemary Infused Mascarpone Pannacotta served with Figs & Amaretti	£5.50
Passionfruit & Coconut Crème Brulee with a Brown Butter Molasses Cookie	£5.50
Prosecco & Clementine Individual Trifle with Mascarpone & Almonds	£5.50
Sticky Toffee Pudding with Butterscotch Sauce	£3.95
Mince Pie Apple Crumble with Crème Anglaise	£5.50
Mulled Wine Poached Plum & Ricotta Cheesecake Topped Shortbread	£5.50
Dark Chocolate & Marmalade Bread & Butter Pudding with Crème Anglaise	£5.50
Individual Millionaires Chocolate Tart with Crème Fraiche	£5.50
Ferrero Roche Fudge Brownie with Salted Caramel Sauce & Nut Brittle	£5.50
Jammie Dodger Blondie with Fruit Coulis & Raspberries	£5.50
Selection of Festive Finger Sweets (3 per person)	£4.50
Afterers	Per Person
Cheese Board with Quince & Grape Chutneys & Jelly's, Flavoured Butters, Apricots, Walnuts, Figs, Luxury Crackers & Biscotti	£7.10



Christmas Eve, Boxing Day or New Year Feasts

Quiches & Tarts – Serves approx. 14 – Individual Tarts Available	
Quiche Lorraine	£29.50
Tomato, Feta & Spinach Tart (V)	£28.50
Mushroom & Stilton Tart (V)	£28.50
Mushroom, Parmesan & Rocket Tart (V)	£29.00
Brie, Red Onion & Watercress (V)	£28.50
Leek, Cheddar & Wholegrain Tart (V)	£28.50
Butternut Squash, Goats Cheese & Spinach Tart (V)	£28.50
Salmon, Dill & Watercress Tart	£34
Salads	Per Person
Asparagus, Mangetout, Rocket & Spinach Salad	£2.20
Tomato, Mozzarella & Basil (V)	£2.25
Oriental Red Slaw (VE)	£1.90
Cajun Red Slaw with Ceme Fraiche (V)	£1.90
Gourmet Coleslaw (V)	£1.90
Potato Salad with Crème Fraiche, Spring Onion, Chives & English Mustard (V)	£1.90
Potato & Kale Salad with Cumin, Honey & Balsamic (V)	£2.10
Roast Beetroot & Butternut Squash with Horseradish Cream (V)	£2.10
Exotic Rice Salad (VE)	£1.90
Mediterranean Vegetable Pasta Salad (VE)	£1.90
Moroccan Cous-Cous Salad (VE)	£1.90
Buffet Items	Per Person
3" Sausage Rolls	£1.60
Scotch Eggs	£1.35
Pork Chipolata Skewers with Chilli Jam Glaze	£1.35
Pork Pie	£1.35
Vegetable Samosas (V)	£1.60
Jalapeno & Cream Cheese Bites with Tomato Relish (V)	£1.35
Chicken Skewers – Cajun / Lemon & Pepper / Sage & Cranberry / Honey Garlic / Korean BBQ / Thai Green / Jerk	£1.60
Mediterranean Vegetable & Halloumi Skewer (VE)	£1.60
Homemade Tortilla chips with Nacho Dip (V)	£1.80
For the Table	Per Person
Coronation Chicken	£3.75
Sichuan Chicken in a Sesame, Honey & Sriracha Mayonnaise	£3.75
Pesto Crusted Chicken with Aioli	£3.50
Sliced Rump of Beef with Mustards	Price Upon Quotation
Poached Salmon Fillet with Chive Mayonnaise	£3.75
Dressed Side of Salmon	Price upon Quotation
Chargrilled Spiced Aubergine Wedges	£2.75

Heat @ Home	Per Person
Beef Wellington & Madeira Jus	Price upon quotation
Beef Bourguignon	£6.20
Beef Lasagne	£5.10
Beef Meatballs in a Tomato Marinara Sauce	£5.50
Beef Chilli Con Carne	£5.00
Steak & Ale Pie	£5.50
Beef Goulash	£5.80
Dublin Beef	£5.80
Lamb Shanks in a Redcurrant and Mint Jus	Price upon quotation
Shrewsbury Lamb	£6.50
Lamb Tagine	£6.50
Lamb Bhuna	£6.50
Chicken Fricassee	£4.90
Thai Green Chicken Curry	£5.10
Jerk Chicken Stew	£5.10
Coq au Vin	£5.10
Chicken, Ham & Leek Pie	£5.00
Chicken Dopiazza	£5.10
Chicken Sagwala Balti	£4.90
Pork, Apple, Cider & Leek	£5.10
Smoky Cowboy Sausage & Bean Casserole	£5.00
Sweet & Sour Pork	£5.10
Luxury Fish Pie	£5.90
Salmon, Prawn & Broccoli Bake	£5.90
Thai Red Cod curry	£5.90
Cod, Tomato & Pesto Bake	£5.90
Poached Salmon & Spinach en Croute	Price Upon Quotation
Butternut Squash, Goats Cheese & Spinach Lasagne (V)	£5.00
Mushroom Stroganoff (V)	£5.10
Maccaroni Cheese with a Parmesan & Truffle Crumb (V)	£5.10
Sweet Potato, Spinach & Chickpea Curry (VE)	£4.40
Nut Roast with a Tangy Tomato Sauce (VE)	£5.80
Three Bean Chilli (VE)	£4.40
Moroccan Vegetable Tagine (VE)	£4.90
Stuffed Pepper with Cous- Cous & a Tangy Tomato Sauce (VE)	£4.90
Heat @ Home – Side Dishes	Per Person
Mashed Potato with Truffle & Parmesan	£2.65
Dauphinoise Potatoes (V)	£3.70
Sauté Potatoes with Chives & Mint	£1.90
Garlic & Thyme Roast Potatoes	£1.90
Fondant Potatoes	£1.90
Bombay Potatoes with Spinach	£2.00
Potato Wedges	£1.90
Long Grain Rice with Coriander / Egg Fried Rice / Spiced Rice with Kidney Beans	£1.60
Cous-Cous with Harissa & Mint	£1.60

Penne Pasta	£1.60
Naan Bread	£1.30
Garlic Bread	£1.70
Poppadom's with Mango Chutney & Mint Raita	£1.50
Roast Carrots & Parsnips	£1.90
Tenderstem Broccoli, Green Beans & Mange Tout with Garlic Butter (V)	£2.80
Cheesecakes & Tarts - Serves approx. 14	
Vanilla Cheesecake	£26.00
Baileys / Oreo / Bueno / Biscoff Cheesecake	£28.00
Treacle Tart	£22.00
Pear & Almond Tart	£26.00
Chocolate Orange or Millionaires Tart	£28.00
Sherry Trifle	Price Upon Quotation
Desserts	Per Person
Fruit Skewers	£2.00
Tiramisu	£4.25
Sticky Toffee Pudding with Butterscotch Sauce	£3.95
Profiteroles with Chocolate Sauce (4 per person)	£3.95
Chocolate Fudge Brownie	£2.95
Chocolate & Cointreau Fudge Pot	£4.25
Mince Pies	£1.15
Mini Christmas Pudding Truffles or Mini Frosted Mince Pies	£1.15
Selection of Festive Finger Sweets (3 per person)	£4.50
Afters	
Cheese Board with Quince & Grape Chutneys & Jelly's, Flavoured Butters, Apricots, Walnuts, Figs, Luxury Crackers & Biscotti	£7.10

There are many more dishes available, and we cater for all dietary requirements

All orders to be collected before 11am on December 24th or 11am on 31st

Please call or come into the shop for details.

01564 775 268

37 Station Road, Knowle, Solihull, B93 0HN