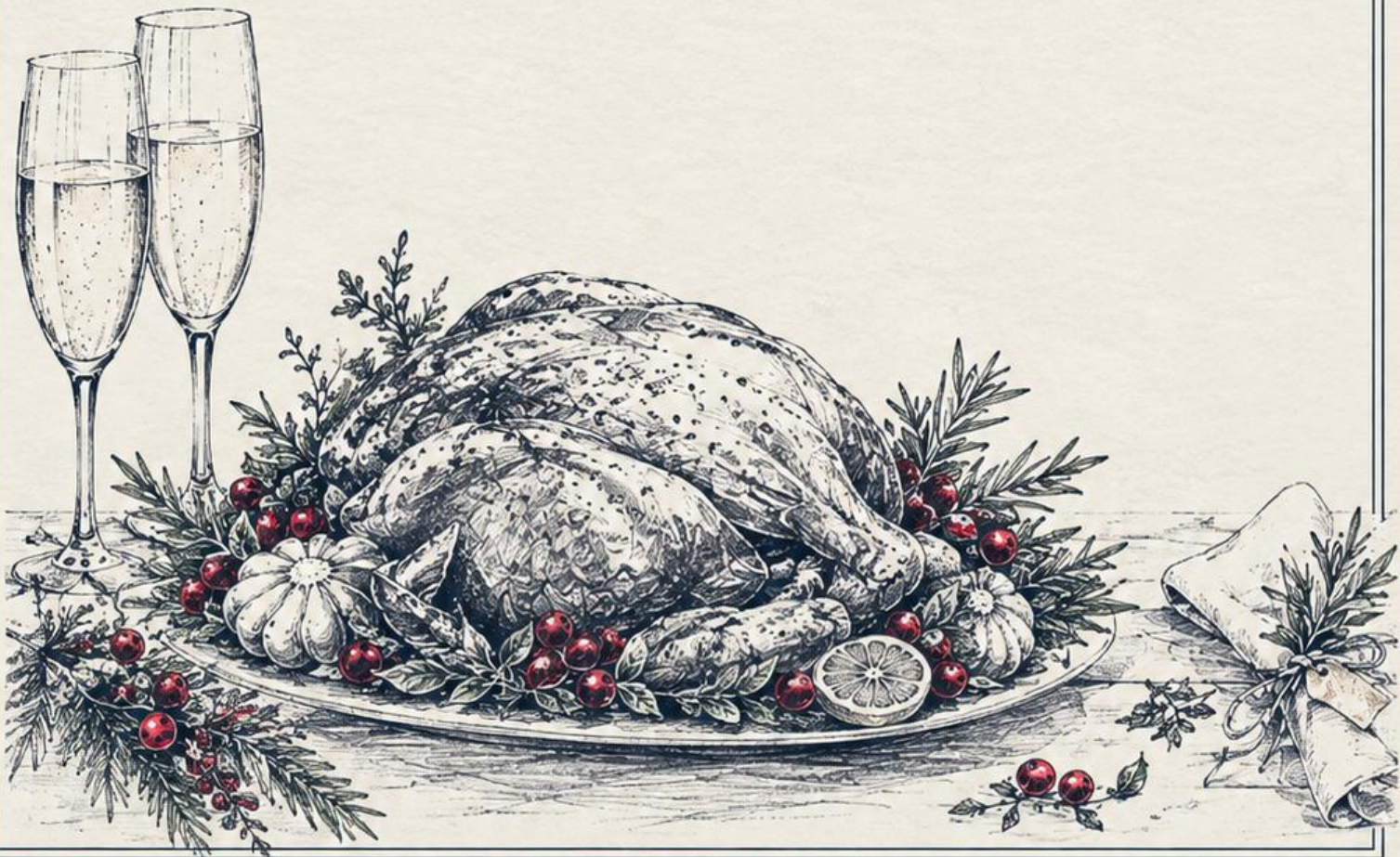




CORPORATE & PRIVATE
EVENT CATERING

CHRISTMAS DINNER MENU





Starters

**Per
Person**

Spiced Parsnip & Apple Soup, Crispy Sage, Fresh Bread Roll & Herb Butter (V)	£4.80
Broccoli & Stilton Soup, Toasted Walnut Crumb, Fresh Bread Roll & Flavoured Butter (V)	£4.80
Tomato & Red Pepper Soup, Basil Oil, Fresh Bread Roll & Herb Butter (V)	£4.80
Roasted Squash, Coconut & Chilli Soup, Chilli Crisp, Fresh Bread Roll & Flavoured Butter (V)	£4.80
Chicken Liver Pate, Spiced Fruit Chutney, Rocket Salad & Brioche	£6.50
Smoked Salmon Pate, Dill Pickled Cucumber, Capers, Watercress Salad & Sourdough	£7.25
Prosciutto, Roast Fig & Burrata, Hot Honey, Rocket & Toasted Pistachios (GF)	£7.25
Balsamic, Garlic & Thyme Mushrooms, Toasted Ciabatta & Rocket Salad (V)	£5.75

Christmas Dinner from £28.95 per person

Sliced Roast Turkey / Beef Rump / Maple & Bourbon Glazed Gammon (GF) (DF) **OR** Butternut Squash, Caramelised Onion & Sage Tarte Tatin (VE) **OR** Wild Mushroom, Chestnut & Spinach Wellington (VE)

Garlic, Thyme & Sea Salt Roasted Potatoes (VE) (GF)

Parmesan & Brown Butter Mash (V) (GF)

Sprouts with Pancetta, Maple & Balsamic (GF) **OR** Sprout, Leek & Mature Cheddar Gratin

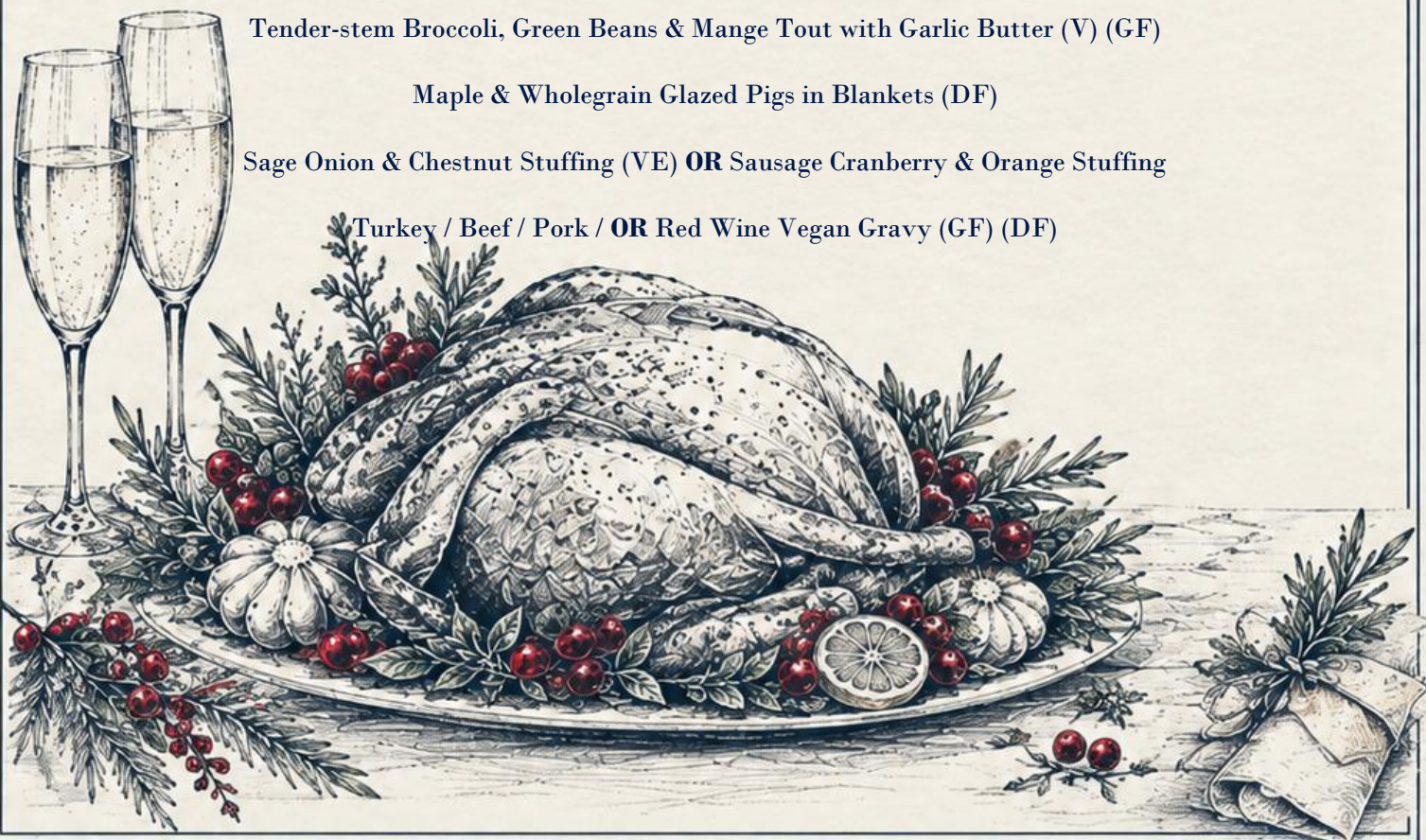
Honey Roasted Carrots & Parsnips (V) (GF) (DF) **OR** Carrot & Swede Mash (V) (GF)

Tender-stem Broccoli, Green Beans & Mange Tout with Garlic Butter (V) (GF)

Maple & Wholegrain Glazed Pigs in Blankets (DF)

Sage Onion & Chestnut Stuffing (VE) **OR** Sausage Cranberry & Orange Stuffing

Turkey / Beef / Pork / **OR** Red Wine Vegan Gravy (GF) (DF)





Optional Extras

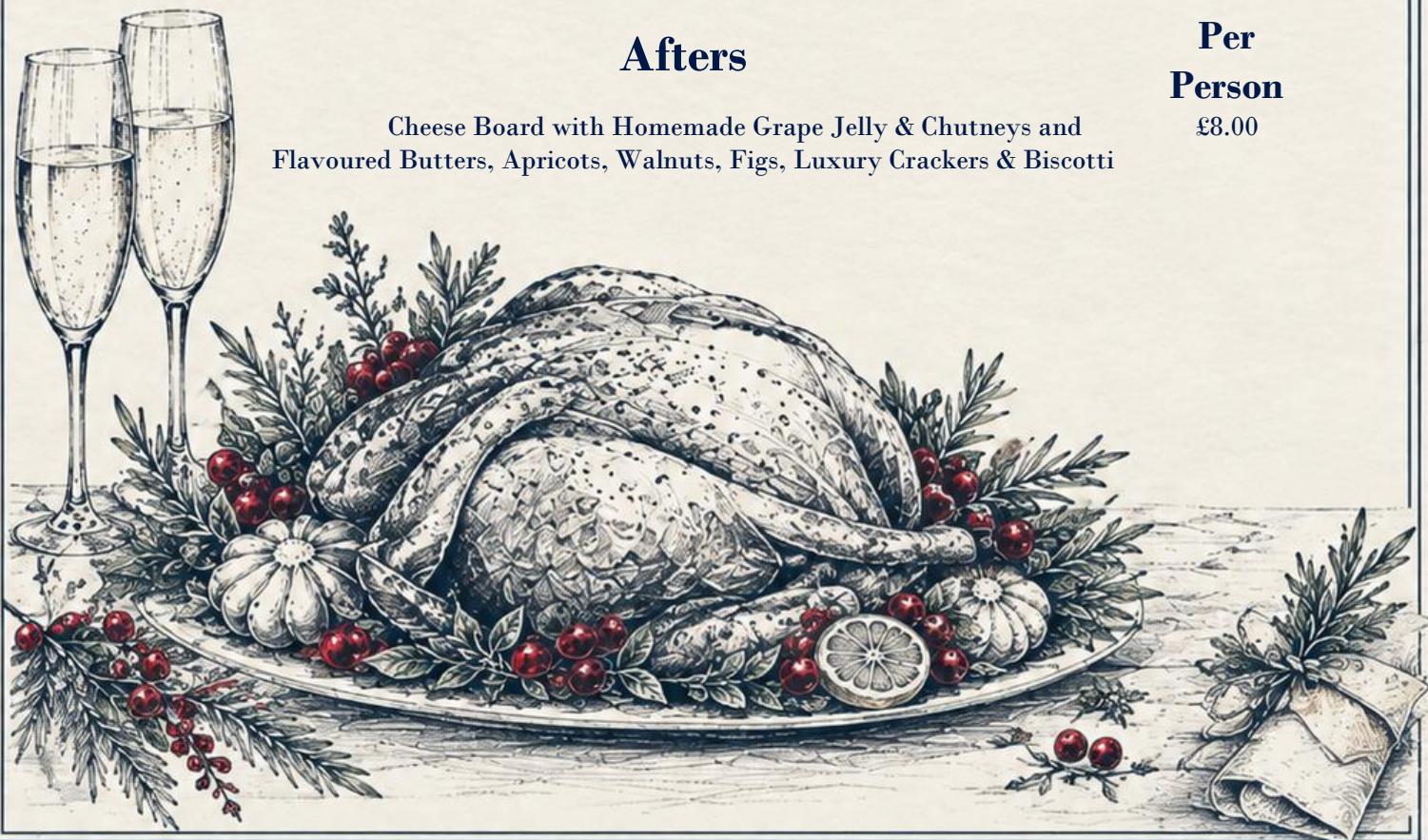
	Per Person
Creamed Leeks with Parmesan & Crispy Sage (V) (GF)	£2.30
Ginger & Orange Braised Red Cabbage (V) (GF)	£2.30
Mature Cheddar Cauliflower Cheese with Herb Crumb (V)	£3.60
Yorkshire Puddings (V)	£1.25
Garlic & Thyme Dauphinoise Potatoes (VE)	£3.60
Traditional Bread Sauce (V)	£1.30
Cranberry & Orange Sauce (VE)	£0.65
English & Wholegrain Mustards (VE)	£0.65
Bramley Apple Sauce (VE)	£0.65

Desserts

	Per Person
Traditional Christmas Pudding with Brandy Sauce & Candied Orange	£6.50
Vanilla Bean Panna Cotta, Mulled Winter Berries, Pistachio & Amaretti Crumb	£6.50
Passionfruit & Coconut Crème Brule with a Brown Butter Shortbread	£6.50
Clementine & Prosecco Individual Trifle, Vanilla mascarpone, Almond & Amaretti	£6.50
Sticky Toffee Pudding with Butterscotch Sauce & Crème Fraiche	£4.95
Mince Pie & Bramley Apple Crumble with Cinnamon Crème Anglaise	£6.50
Mulled Plum Cheesecake, Gingerbread Crumb & Spiced Plum Compote	£6.50
Dark Chocolate & Orange Bread & Butter Pudding with Crème Anglaise	£6.50
Dark Chocolate & Pistachio Tart, Sour Cherry compote & Crème Fraiche	£6.50
Black Forest Chocolate Brownie, Kirsch Cherries, Crème Fraiche & Chocolate Crumb	£6.50
Brown Butter Apple Tart, Salted Caramel, Vanilla Mascarpone & Candied Pecans	£6.50
Selection of Festive Finger Sweets (3 per person)	£5.25

After

	Per Person
Cheese Board with Homemade Grape Jelly & Chutneys and Flavoured Butters, Apricots, Walnuts, Figs, Luxury Crackers & Biscotti	£8.00





Christmas Eve, Boxing Day or New Year Feasts

Quiches & Tarts – Serves approx. 14 (Individual Tarts Available)

Quiche Lorraine	£32.50
Tomato, Feta & Spinach Tart (V)	£32.50
Mushroom & Stilton Tart (V)	£32.50
Mushroom, Parmesan & Rocket Tart (V)	£32.50
Brie, Red Onion & Watercress (V)	£32.50
Leek, Cheddar & Wholegrain Tart (V)	£32.50
Butternut Squash, Goats Cheese & Spinach Tart (V)	£32.50
Salmon, Dill & Watercress Tart	£37.50

Salads

Per Person

Asparagus, Mangetout, Rocket & Spinach Salad (VE) (GF)	£2.20
Tomato, Mozzarella & Basil (V) (GF)	£2.25
Oriental Red Slaw (VE) (GF)	£2.15
Cajun Red Slaw with Ceme Fraiche (V) (GF)	£2.15
Gourmet Coleslaw (V) (GF) (DF)	£2.15
Potato Salad with Crème Fraiche, Spring Onion, Chives & English Mustard (V)	£1.95
Potato & Kale Salad with Cumin, Honey & Balsamic (V) (GF)	£2.40
Roast Beetroot & Butternut Squash with Horseradish Cream (V)	£2.40
Exotic Rice Salad (VE) (GF)	£2.15
Mediterranean Vegetable Pasta Salad (VE)	£2.15
Moroccan Cous-Cous Salad (VE)	£2.15





Buffet Items

Per Person

3" Maple & Wholegrain Sausage Rolls (DF)	£1.90
Scotch Egg Whole – Cut on request	£5.40
Pork Chipolata Skewers with Bourbon BBQ Glaze (GF) (DF)	£1.60
Pork Pie whole – Cut on request	£6.00
Selection Of Vegetable Samosas & Pakoras with Mint Dip (V)	£2.40
Jalapeno & Cream Cheese Bites with Tomato Relish (V)	£1.50
Chicken Skewers – Cajun & Lime / Lemon, Garlic & Oregano / Sage & Cranberry / Chipotle & Hot Honey / Korean BBQ / Thai Green / Jerk	£1.80
Mediterranean Vegetable & Halloumi Skewer (VE)	£1.80
Homemade Tortilla chips with Nacho Dip (V)	£1.80

For the Table

Per Person

Coronation Chicken	£4.75
Sichuan Chicken in a Sesame, Honey & Sriracha Mayonnaise	£4.75
Pesto Crusted Chicken with Garlic Aioli	£4.25
Sliced Rump of Beef with Mustards	Price Upon Quotation
Poached Salmon Portion with Chive Mayonnaise	£4.75
Dressed Side of Salmon	Price upon Quotation
Chargrilled Spiced Aubergine Wedges	£3.25

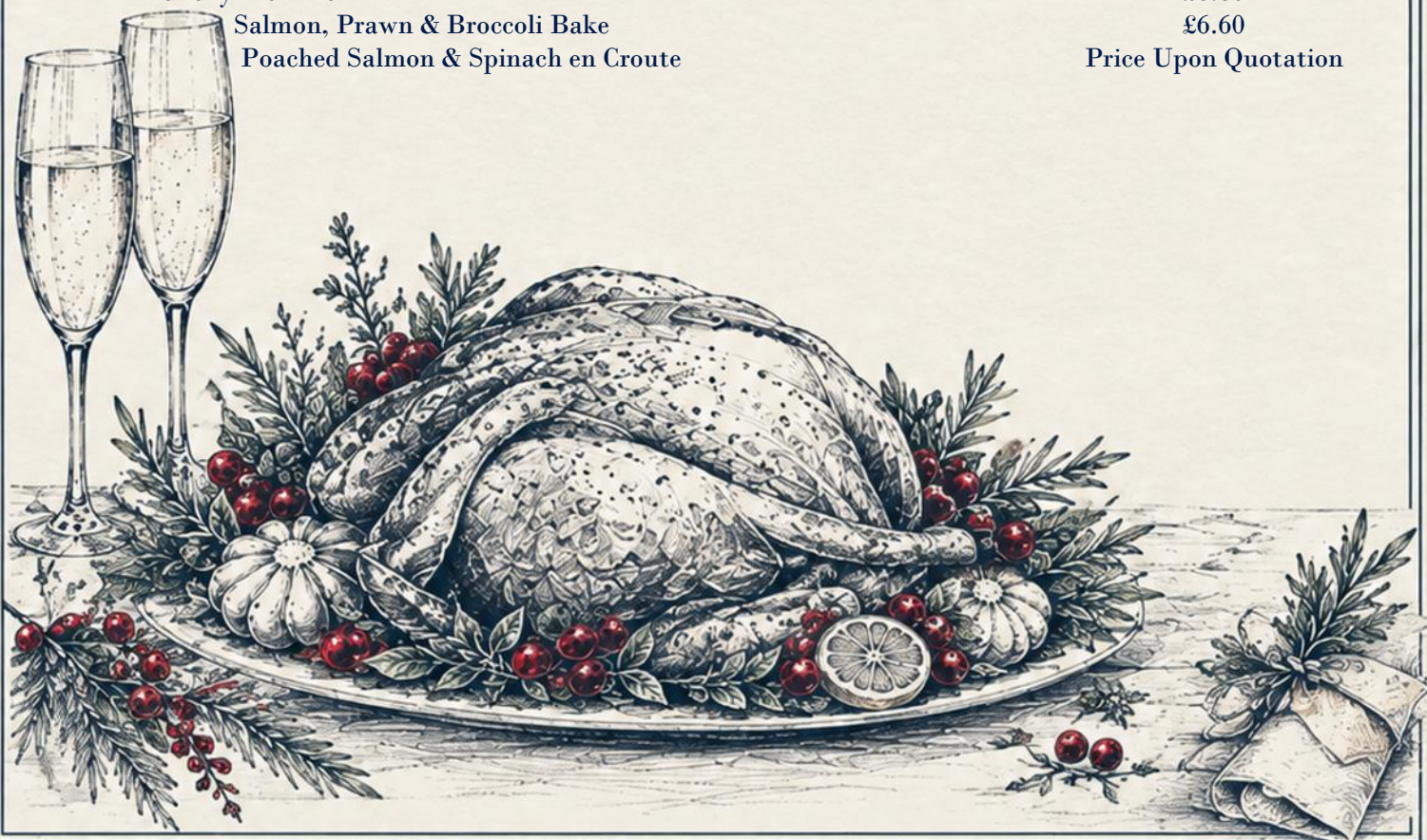




Heat @ Home Main Dishes

**Per
Person**

Beef Wellington & Madeira Jus	Price upon quotation
Beef Bourguignon (GF) (DF)	£7.00
Beef Lasagne	£6.30
Beef Meatballs in a Tomato Marinara Sauce (DF)	£6.20
Beef Chilli Con Carne (GF) (DF)	£6.00
Steak & Ale Pie	£6.70
Beef Goulash (GF)	6.70
Dublin Beef	£6.70
Lamb Shanks in a Redcurrant and Mint Jus (GF) (DF)	Price upon quotation
Shrewsbury Lamb (GF) (DF)	£7.15
Lamb Tagine (GF) (DF)	£7.15
Lamb Bhuna (GF) (DF)	£7.15
Chicken Fricassee (GF)	£5.45
Thai Green Chicken Curry (GF) (DF)	£5.65
Jerk Chicken Stew (GF) (DF)	£5.65
Coq au Vin (GF) (DF)	£5.95
Chicken, Ham & Leek Pie	£5.65
Chicken Dopiaza (GF) (DF)	£5.65
Chicken Saagwala Balti (GF) (DF)	£5.65
Pork in Apple, Cider & Leek	£5.80
Smoky Cowboy Sausage & Bean Casserole (DF)	£5.80
Sweet & Sour Pork (DF)	£5.80
Luxury Fish Pie	£6.60
Salmon, Prawn & Broccoli Bake	£6.60
Poached Salmon & Spinach en Crouete	Price Upon Quotation



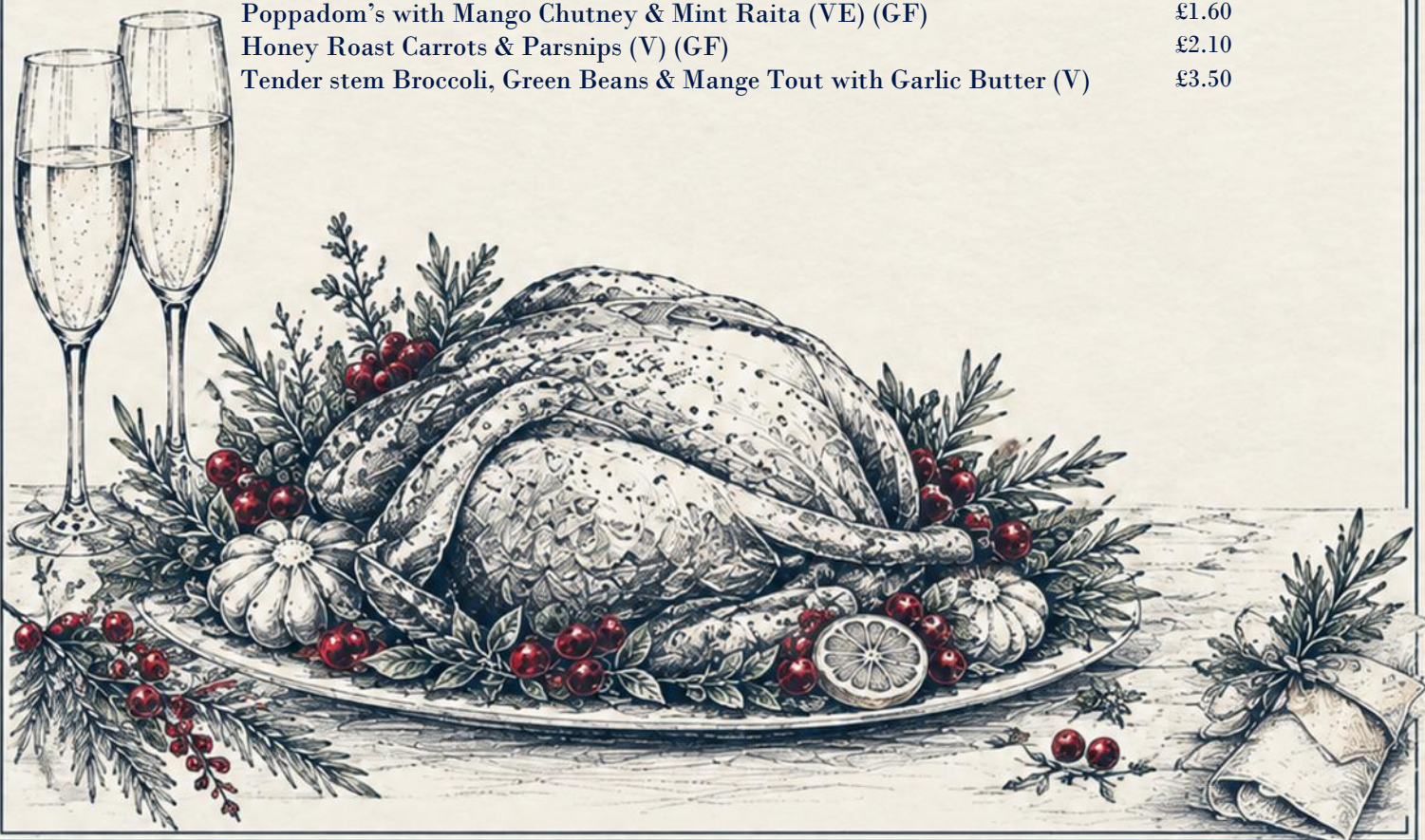


Heat @ Home Main Dishes

	Per Person
Butternut Squash, Goats Cheese & Spinach Lasagne (V)	£6.20
Mushroom Stroganoff (V)	£6.10
Maccaroni Cheese with a Parmesan & Truffle Crumb (V)	£5.80
Sweet Potato, Spinach & Chickpea Balti (VE)(GF)	£4.90
Nut Roast with a Tangy Tomato Sauce (VE)	£5.80
Three Bean Chilli (VE) (GF)	£4.90
Stuffed Pepper with Cous- Cous & a Tangy Tomato Sauce (VE)	£5.20

Heat @ Home Side Dishes

	Per Person
Parmesan & Brown Butter Mash (V) (GF)	£2.90
Dauphinoise Potatoes (V) (GF)	£3.90
Sauté Potatoes with Chives & Mint (VE) (GF)	£2.50
Garlic, Thyme & Sea Salt Roast Potatoes (VE)	£2.50
Fondant Potatoes (V) (GF)	£2.70
Bombay Potatoes with Spinach (VE) (GF)	£2.70
Spiced Potato Wedges (VE) (GF)	£2.10
Long Grain Rice with Coriander / Egg Fried Rice / Spiced Rice with Kidney Beans (VE) (GF)	£1.70
Fruity Spiced Cous-Cous with Harissa & Mint (VE) (DF)	£1.70
Fusilli Pasta (VE) (DF)	£1.70
Naan Bread (VE)	£1.50
Garlic Flatbread (V)	£1.70
Poppadom's with Mango Chutney & Mint Raita (VE) (GF)	£1.60
Honey Roast Carrots & Parsnips (V) (GF)	£2.10
Tender stem Broccoli, Green Beans & Mange Tout with Garlic Butter (V)	£3.50





Cheesecakes & Tarts

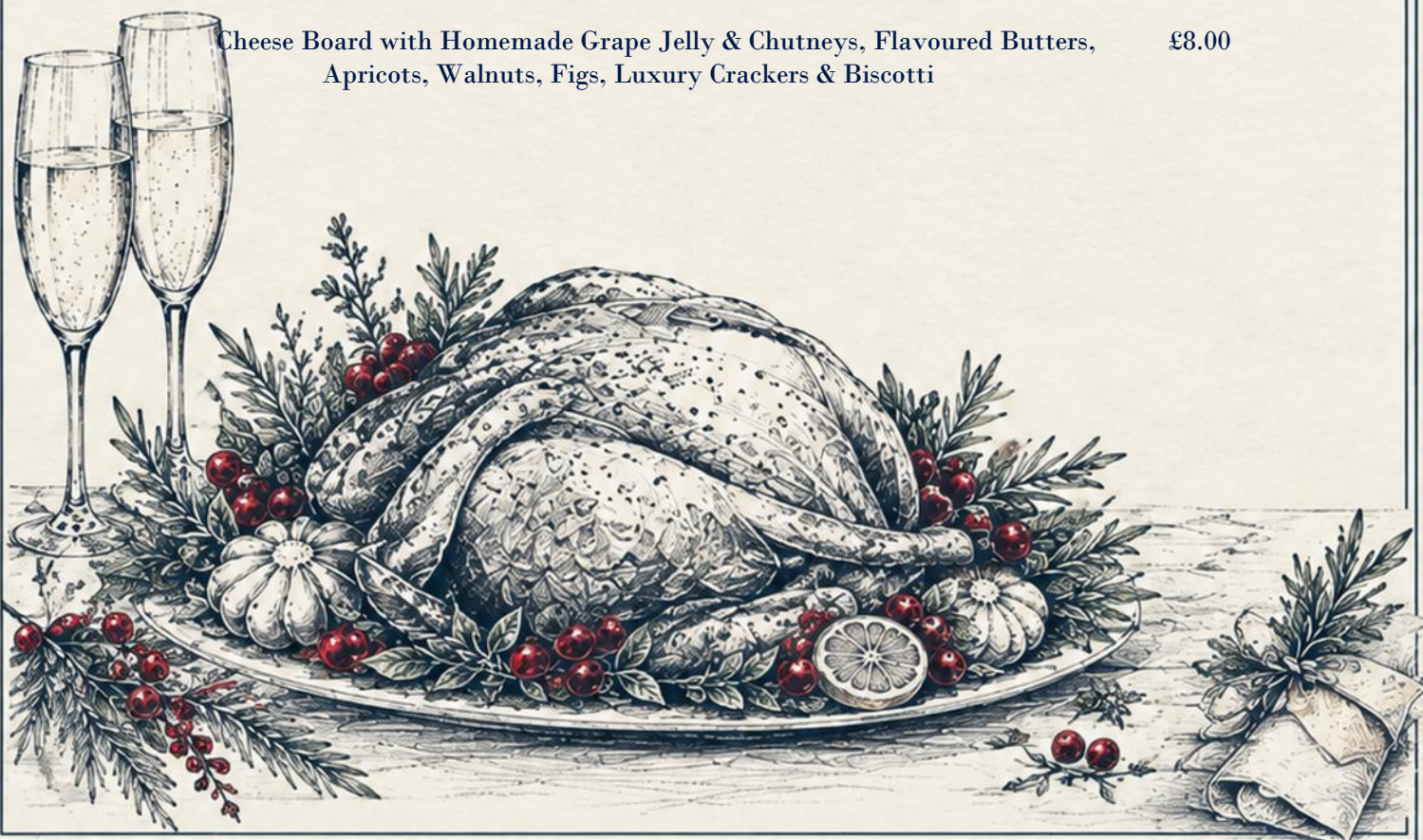
Vanilla Cheesecake – Serves 14	£28.50
Baileys / Oreo / Bueno / Biscoff Cheesecake – Serves 14	£31.00
Treacle Tart – Serves 12 (Individual Tarts Available)	£28.00
Pear & Almond Tart – Serves 12 (Individual Tarts Available)	£31.00
Chocolate Orange or Millionaires Tart – Serves 12 (Individual Tarts Available)	£24.00
Sherry Trifle	Price Upon Quotation

Desserts

	Per Person
Fruit Skewers	£2.10
Tiramisu	£4.75
Sticky Toffee Pudding with Butterscotch Sauce	£4.40
Profiteroles with Chocolate Sauce (4 per person)	£4.40
Chocolate Fudge Brownie	£3.25
Chocolate & Cointreau Fudge Pot	£4.75
Mince Pies	£1.30
Mini Christmas Pudding Truffles or Mini Frosted Mince Pies	£1.30
Selection of Festive Finger Sweets (3 per person)	£5.25

Afters

Cheese Board with Homemade Grape Jelly & Chutneys, Flavoured Butters, Apricots, Walnuts, Figs, Luxury Crackers & Biscotti	£8.00
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Many more dishes are available, and we are happy to cater for all dietary requirements.

Christmas orders must be collected by 11:00 am on 24th December.

New Year orders must be collected by 11:00 am on 31st December.

For more information or to place an order, please call us, email or pop into the shop.

01564 775 268

admin@gourmetfood.co.uk

37 Station Road, Knowle, Solihull, B93 0HN

