



CORPORATE & PRIVATE
EVENT CATERING

CHRISTMAS PARTY MENU

CANAPÉS, BOWLS & BITES
FOR EVERY CELEBRATION

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Canapes

Fern - £10.50 per head ex VAT

Pigs in Blankets Glazed with Gochujang Chilli Jam (DF)
Brie & Parma Ham Toasts with Cranberry & Thyme
Tandoori Chicken Skewers with Mint Yoghurt (GF)(DF)(Halal)
Whipped Feta, Fig & Hot Honey Crostini (V)

Mini Mince Pies
Dark Chocolate, Pistachio & Cranberry Fudge Squares

Holly - £16.95 per head ex VAT

Pigs in Blankets with Maple, Wholegrain & Sage Glaze (DF)
Mini Fillet of Beef Rarebit Toasts with Horseradish
Smoked Salmon with Dill & Pickled Cucumber
Hoisin Duck Tartlets with Spring Onion (DF)
Filo Prawns with Sweet Chilli Dip (DF)
Wild Mushroom, Truffle & Parmesan Choux Buns (V)
Mini Naan with Tandoori Aubergine, Tamarind & Pomegranate (VE)

Mini Mince Pies
Mini Churros with Dark Chocolate & Orange Ganache (V)
White Chocolate & Raspberry Dipped Strawberries (V)(GF)





Finger Buffets

Ivy - £11.50 per head ex VAT

A selection of Festive Sandwiches & Wraps

Sage, Cranberry & Pork Sausage Rolls (DF)
Sticky Orange & Honey Chicken Skewers (GF) (DF) (Halal)
Brie, Cranberry & Rocket Tart (V)
Jalapeno & Cream Cheese Bites with Tomato Relish (V)

Mini Mince Pies

Noelle - £15.50 per head ex VAT

A selection of Festive Finger Sandwiches

Black Pudding Sausage Rolls with Caramelised Red Onion (DF)
Welsh rarebit Toasts with Spiced Pear (V)
Smoked Salmon & Watercress Tarts
Filo Prawns with Sweet Chilli Dip (DF)
Tandoori Chicken Skewers (GF)(DF)(Halal)

Mini Mince Pies

Mini Festive Tiffin Bites (V)





Festive Grazing Boards

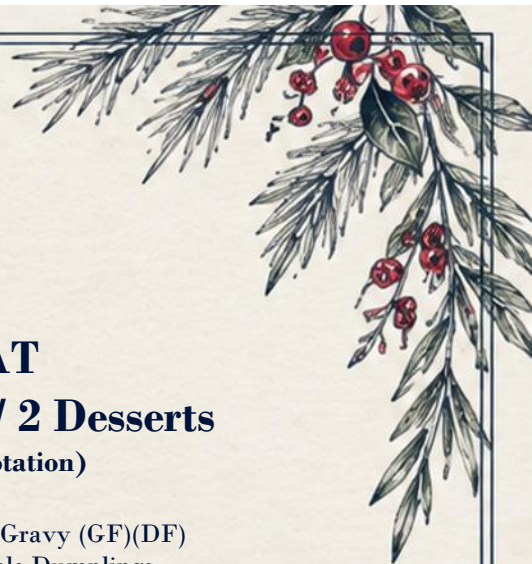
Mistletoe – £13.95 per head excluding VAT

A Selection of Festive Mini Rolls
Sage Cranberry & Pork Sausage Rolls (DF)
Sticky Orange & Honey Skewers (GF) (DF) (Halal)
Mature Cheddar & Brie, Cheese Straws & Crackers (V)
Spiced Red Pepper Hummus with Carrot & Cucumber Crudités (VE) (GF)
Grapes & Dried Fruit (VE) (GF)
Caramelised Onion Chutney (VE) (GF)
Mini Mince Pies
Mini Festive Tiffin Bites (V)

Laurel – £18.95 per head excluding VAT

Black Pudding Sausage Rolls with Caramelised Red Onion (DF)
Buttermilk Chicken Strips with Hot Honey & Ranch Dip
Vegetable Pakoras & Samosas with Mint Dip (V)
Mature Cheddar, Brie & Stilton, Cheese Straws & Crackers (V)
Prosciutto, Salami & Cornichons (DF) (GF)
Grapes, Dried Apricots & Fresh Figs (VE) (GF)
Spiced Red Pepper Hummus with Vegetable Crudités (VE) (GF)
Caramelised Onion & Cranberry Chutney (VE)
Roasted & Spiced Mixed Nuts (VE) (GF)
Mini Minced Pies
Salted Caramel Millionaire's Shortbread (V)
Mini Dark Chocolate Pistachio
& Cranberry Fudge (V)





Hot Buffet

From £19.75 per head ex VAT

Choose 2 Main Dishes / 3 Side Dishes / 2 Desserts

(Equipment Hire, Hot Delivery & Staff Fee on Quotation)

Roast Turkey Roulade with Sage & Onion Stuffing and Turkey Gravy (GF)(DF)

Festive Chicken Casserole with Pigs in Blankets & Wensleydale Dumplings

Classic Beef Lasagne

Slow-Cooked Beef Bourguignon with Baby Onions & Mushrooms (GF)(DF)

Braised Lamb with Redcurrant, Rosemary & Mint Jus (GF) (DF)

Chicken and Mushroom Madras (GF)

Butternut Squash, Spinach & Goats Cheese Lasagne (V)

Aubergine, Tomato & Mozzarella Parmigiana (V)

Mushroom, Chestnut & Red Wine Casserole (VE)(GF)

Garlic, Thyme & Sea Salt Roast Potatoes (VE)

Sage Mashed Potatoes (V)(GF)

Long Grain Rice (VE)(GF)

Naan Bread (VE)

Maple Roasted Root Vegetables (V)(GF)

Buttered Tender-stem & Baby Carrots (V)(GF)

Buttered Cauliflower & Broccoli Florets (V)(GF)

Ginger & Orange Braised Red Cabbage (V) (GF)

Yorkshire Puddings (V)

Winter Slaw (V)

Winter salad with Carrot, Spinach, Red Cabbage & Peppers with a Honey and Chilli Dressing (V)

Garlic Flatbread (V)

A Selection of Artisan Bread & Flavoured Butter

Christmas Pudding with Brandy Sauce

Sticky Toffee Pudding with Butterscotch Sauce

Mince Pie Apple Crumble with Custard

Dark Chocolate & Orange Bread & Butter Pudding with Custard

Treacle Tart with Cream

Sherry Trifle

Biscoff Cheesecake

Millionaires Tart with Crème Fraiche

Selection of Festive Finger Sweets & Mini Mince Pies

Winter Fruit Salad with Clementine, Pomegranate & Mint





Hot Street Food

£10.70 per head excluding VAT

(Equipment Hire, Hot Delivery & Staff Fee on Quotation)

Korean

Sticky Korean Chicken Wings **or** Salt & Chilli Cauliflower Wings (VE), with Charred Peppers & Onions, Kimchi Slaw, Sesame Seeds, Spring Onion & Coriander

Caribbean

Jerk Chicken Strips **or** Jerk Cauliflower Wings (VE) with Rice & Peas, Charred Corn Salsa & Mango Salsa

Mexican

Mexican Beef Chilli **or** Smoky Mixed Bean Chilli (VE), Loaded Potato Wedges with Guacamole, Tomato Salsa, Spring Onion, Crushed Tortilla Chips & Cajun Slaw

Cheeseburger Quesadilla

Beef Cheeseburger Quesadilla with Shredded Baby Gem, Fiesta Rice, Pink Pickled Onions & Burger Sauce
Vegan option available

Indian

Lamb Seekh Kebab, Tandoori Chicken Bites, Vegetable Samosa, Onion Bhaji & Spinach Pakora with Spiced Carrot Chutney & Mint Yoghurt
Vegan option available

Southern

Buttermilk Fried Chicken Strips, BBQ Corn, Cajun Slaw, Seasoned Wedges, Pickles & Buffalo Ranch

Middle Eastern

Chicken Shawarma **or** Harissa Roast Cauliflower (VE), Jewelled Couscous, Pickled Red Cabbage, Hummus, Flatbread & Zhoug





Drinks Package

Cocktail Menus & Full Bar Hire Available – Price Upon Quotation

All drinks are supplied on a sale or return basis

Glass hire and ice - £2.50 ex VAT per head

All prices are ex VAT

Gluhwein £5.00

Bottled beer £2.50

White wines

New Zealand Sauvignon Blanc £11.50

Villemarin Picpoul de Pinet 2024 £13.25

Les Fleurs Sauvages Viognier 2023 £18.95

Red Wines

La Vieille Ferme Red £10.50

Pavillion La Tourelle Bordeaux £13.50

Luis Felipe Merlot £17.70

Rose Wine

Leon Perdigal Rose £12.50

Sparkling Wines and Champagne

House Prosecco £12.25

Pasqua Prosecco DOC Rose £17.00

Chanoine Freres NV Brut Champagne £30.50

Soft Drinks

Orange juice £3.15 per Litre

Mineral water £3.15 per 750ml bottle

Sparkling elderflower £5.00 per 750 ml bottle

Non-alcoholic beer £2.00

