

# THE ST. NICHOLAS MENU

## TO START

*Mixed root vegetable and tomato soup with a fresh artisan cob, best butter and a sprinkling of chive (v)*

## FOR THE MAINS

*Thyme and butter roasted breast of Staffordshire turkey served with a sage and onion sausage meat stuffing, smoked bacon wrapped chipolata, goose fat and Rosemary roast potatoes with lashings of roast turkey gravy*

*Our mains are also family served with hot buttered new potatoes, glazed batons of carrots and a sprinkling of parsley, crisp Brussels sprouts and a side of port and cranberry sauce*

*Shallot tatin, shallots cooked in port and thyme on crisp puff pastry, finished with a glazed goats cheese and a reduction of balsamic vinegar and rocket leaves (V)*

## TO FINISH

*A terrine of traditional Christmas pudding with a rich brandy cream custard*

*OR*

*Individual fruit and sherry trifle topped with candied mixed peel and a chocolate spiral*

*OR*

*Strawberry gateau drizzled with pouring cream and garnished with strawberries*

*\*\*\**

*Tea and coffee*

*Served with homemade mince pies dusted with icing sugar and a Christmas cracker*

*£ 16 . 50*



# THE SLEIGHBELL MENU

## TO START

*Chicken liver and whiskey pate parfait with a crunchy melba toast, sat on baby leaves and a side of red onion and cranberry marmalade*

OR

*Slow roasted tomatoes and fresh mozzarella salad with a walnut pesto dressing and watercress leaves (v)*

## FOR THE MAINS

*Slow cooked silverside of extra mature British beef with a homemade Yorkshire pudding, goose fat Rosemary roast potatoes, drizzled with a port and shallot jus and a side of dijon mustard*

OR

*Wild mushroom and Jerusalem artichoke risotto with chives and parmesan cheese topped with a parsnip crisp (v)*

*Our mains are also family served with a medley of mixed roasted vegetables and crisp buttered Brussels sprouts*

## TO FINISH

*Cinnamon and vanilla crème brulee with an almond biscotti for dipping*

OR

*Hot chocolate brownies topped with clotted cream and a honeycombe crème anglaise sauce*

OR

*A terrine of traditional Christmas pudding with a rich brandy cream custard and a garnish of stewed spiced plums*

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*Tea and fair trade filter coffee  
Served with homemade mince pies, dusted with icing sugar and a Christmas cracker*

£ 21 . 95



## THE HOLLY MENU

### ASSORTED SANDWICHES

*white and wholemeal*

*Mini artisan cobs*

*Fillings for both: roast turkey and stuffing / ham / cheese / egg mayonnaise*

*Vegetable samosas*

*Freshly baked sausage rolls*

*Pork pie wedges*

*Homemade mince pies dusted with icing sugar*

*£ 4 . 45 delivered + vat*

*£ 4 . 10 collected (not vatable)*

## THE SNOWMAN MENU

### ASSORTED SANDWICHES

*white and wholemeal*

### MINI ARTISAN COBS

*Suggested fillings: roast turkey and stuffing / egg and cress mayonnaise / tuna, sweetcorn and mayonnaise / honey roasted Wiltshire ham / mature cheddar and tomato or cucumber / roast loin of pork and bramley apple sauce*

*Ham, cheese and mixed peppers ciabatta slices*

*A selection of quiche wedges*

*Onion bhajis with a sweet chilli dip*

*Cheese and tomato pizza bites*

*Cheese and chive stuffed oatcake pinwheels*

*Freshly baked cocktail sausage rolls*

*Yuletide Christmas log*

*£ 5 . 95 delivered + vat*

*£ 5 . 45 collected (not vatable)*



## THE NOEL MENU

### ASSORTED SANDWICHES

*white and wholemeal*

*Suggested fillings: roast turkey and stuffing / egg and cress mayonnaise / tuna, sweetcorn and mayonnaise / honey roasted Wiltshire ham / mature cheddar and tomato or cucumber / roast loin of pork and bramley apple sauce*

*Cherry tomato and pearl mozzarella skewers with fresh basil*

*BBQ roasted chicken drumsticks*

*Pork pie wedges*

*Fig, goats cheese and Rosemary ciabatta slices*

*Cheese and chive stuffed oatcake pinwheels*

*Freshly baked cocktail sausage rolls*

*Yuletide Christmas log*

*£ 6 . 55 + vat delivered*

*£ 5 . 97 collected (not vatable)*

## THE TINSELL MENU

### SOFT DELI SUB ROLLS

*White and granary*

*Suggested fillings: roast beef and red onion / honey roasted Wiltshire ham / roast turkey, stuffing, smoked bacon and cranberry / egg and cress mayonnaise / tuna and sweetcorn mayonnaise / mature cheddar cheese salad / chicken tikka with spring onion and mixed peppers*

*Quiche Lorraine slices*

*Smoked salmon, cream cheese and dill crostini, drizzled with lemon*

*Freshly baked cocktail sausage rolls*

*Pork pie wedges*

*Bowls of pickled silverside onions*

*Roast chicken and cranberry vol au vents*

*Cumberland sausage wrapped in smoked bacon with a wholegrain mustard and honey dip*

*Homemade mince pies dusted with icing sugar*

*£ 7 . 50 delivered + vat*

*£ 6 . 95 collected (not vatable)*

Food for *Thought*

Staffordshire's Premier Event Caterers



# THE MISTLETOE MENU

## THICK CUT FARMHOUSE SANDWICHES

*White and wholemeal*

*Suggested fillings: roast turkey, smoked bacon, stuffing and cranberry / poached salmon bound with lemon mayonnaise, spring onion and chive / beef and pate with caramelized red onion chutney / honey roasted Wiltshire ham / mature cheddar ploughmans / egg and cress mayonnaise*

*Sharing cheese and pate platter consisting of a mature cheddar and a soft brie cheese with a Brussels pate, crackers, butter and an apple chutney*

*Tempura battered king prawns with a sweet chilli dipping sauce*

*Beef and horseradish Yorkshire pudding bites*

*Roast chicken and cranberry vol au vents*

*Melon kebabs with a yoghurt and mint dip*

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*Chocolate fudge cake served with pouring cream*

*Homemade mince pies dusted with icing sugar*

*£ 9 . 95 delivered + vat*

*£ 9 . 25 collected (not vatable)*

*Minimum catering number of 40 adults*

*WE HAVE LOTS OF ALTERNATIVE MENUS AVAILABLE*

*SHOULD YOU REQUIRE A FURTHER SELECTION*

*PLEASE GIVE US A CALL.*

