

Christmas Menu

£24.50pp+VAT

This menu is only available in the month of December.

Choose two menu options for each course for your guests to pre-order from
(one choice must be vegetarian).

(Choose 2 main courses + vegetarian for an additional £2.00 per person)

Assorted fresh bakers' rolls

Parma Ham & Honey Dew Melon drizzled with balsamic dressing
Caprese Salad; Buffalo Mozzarella & sliced beef tomato, drizzled extra virgin rapeseed oil (V)

Chicken Liver Parfait served with red onion compote

Smoked Salmon served with fresh lemon & dill mayonnaise

Traditional French Onion Soup topped with cheesy croutons (V)

Watercress Soup drizzled with soy cream (Vegan)

Traditional **Roast Turkey with Sage & Sausage meat Stuffing**, Chipolatas wrapped in Bacon, Roast Potatoes & Turkey Gravy

Roast Pork & Crackling with Roast Potatoes, Stuffing, Apple Sauce & Gravy

Traditional **Roast Beef with Yorkshire Puddings**, Roast Potatoes, Horseradish Sauce
& Gravy (£1.50 pp sup)

Vegetarian Main Course Options.

(Please choose one)

Five Nut Roast served with Roast Potatoes & Gravy (V)

Char Grilled Peppers Filled with Mediterranean Ratatouille with roasted red pepper sauce & parmentier potatoes (Vegan)

Sweet Potato, Vegetable & Stilton Filo Parcel served with roasted tomato sauce & parmentier potatoes (V)

All Main Course dishes are served with bowls of Seasonal Market Vegetables

Dessert

All desserts served with fresh double cream. * Indicates served warm

Christmas pudding with brandy sauce

Glazed lemon tart

Banoffee pie

Traditional mascarpone tiramisu

Dark choc truffle & salted caramel torte

Mixed red berry cheesecake

Raspberry white chocolate & blueberry torte

Eton mess

American double chocolate brownie

Dark chocolate fondant*

Sticky toffee pudding*

Traditional Apple pie

Lemon infused treacle tart*

Vanilla panacotta & red berry pudding

St Clements cheesecake

Strawberry fool stack with shortbread biscuit

Vanilla & white chocolate Crème Brulee

Gluten free brownie

Trio of desserts – Shortbread biscuit with strawberry fool, zesty lemon
posset with raspberry, mini double chocolate brownie

(£2.00 supp)

Sharing platter – Selection of our favourite & best miniature desserts;
ideal for sharing.

(£2.00 supp)

Selection of **Continental Cheese & Biscuits** (£4.00 sup)

Additional Mixed Berries to be served with your Dessert choices (£1.50
sup pp)

Cheese Towers (photos & quote available on request)

Celebration Cakes (photos & quote available on request)

Tea, Coffee & Mini Mince Pies (Additional £1.75 pp)

Minimum order of 40 people.

This price includes; presentation dishes, crockery, cutlery, table linen, linen napkins.

Uniformed staff are supplied at a rate of £14 per hour, per staff member.

Our team need access to kitchen facilities or we can bring our own for a cost of £250 (for every 200 guests).

Total Hospitality Ltd registered in England and Wales Company Number. 5712388

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