

Its that time of the year again!

Below are our Xmas ideas that can be added to our regular menus. For pricing guidance please refer to our main menus and you can just substitute or add Xmas items from this menu here.

We can provide waiting staff & equipment hire if required.



Smoked salmon and guacamole shots



Bowls of home cured salmon with apple, radish and celeriac remoulade



Prosciutto cups with feta cheese and mint



Baby Turkey and ham puff pastry pies



Traditional Christmas turkey crown with cranberry gravy and chestnut stuffing



Winter Eaton Mess

Xmas Canapés

Cold

Peppered beef topped with a truffle butter and mustard frills
Filo crown filled with smoked salmon, cream cheese and capers
Smoked salmon blinis with home marinated cucumber and sour cream
Port, red onion and stilton tarts
Prosciutto cups with feta and mint
Prawn cocktail with homemade sauce, baby lettuce in croustade cups
Chicken liver pate on brioche with fig & apple chutney
Verrine (mini glass) of smoked salmon and guacamole
Whipped goats cheese, red wine poached pear, salted caramel walnut in filo (v)
Roquefort mousse with pear on parmesan crisps (V)

Hot

Baby Turkey and ham puff pastry pies
Sesame coated turkey fillet burgers with cranberry sauce
Venison, sage and juniper sliders with balsamic mayo
Crispy potato disk topped with fillet steak and béarnaise sauce
Crab and crayfish beignet served with chilli syrup
Butternut and sage soup shot topped with whipped cream & truffle oil
Bacon, sausage & prune rolls
Stilton soufflé canapé

Sweet

Rum and raisin cheese cake bites
Chocolate & chestnut pots with chestnut brandy cream
White chocolate and pistachio dipped strawberries
Baby mince pies topped with whipped orange brandy butter
Mini Fruit pots of dragon fruit, pineapple with a red berry jelly

Xmas Bowl Food

Traditional Christmas turkey crown, served with roast potatoes root vegetables, chestnut stuffing and gravy

Apple wood smoked duck breast salad with chicory, walnuts and apricots drizzled with a stilton dressing

Pan fried red Snapper on a bed of sweet potato mash topped with creamed spinach

Smoked paprika spiced salmon served on a hot new potato and roast fig salad

Bowls of home cured salmon with apple, radish and celeriac remoulade

Smoked duck, balsamic baby onions, mozzarella & quince salad

Crayfish tail cocktail with saffron aioli, dill and slow roast tomatoes

Baked Cauliflower with roasted chestnuts and smoked cheese sauce (V)

Shaved Brussel sprout, apple & walnut salad with stilton & crispy sage (V)

Xmas Dinner

Starter

Chicken liver pate served with a Cumberland jelly and a toasted brioche
Smoked Salmon & haddock fish cake with a kiwi chilli dressing
Stilton and Red onion marmalade Tart, served with a toasted walnut and rocket salad
Butternut squash soup with truffle cream

Main

Traditional Christmas turkey, served with roasted potatoes, spiced red cabbage with orange zest, brussel sprouts, chestnut stuffing and a cranberry gravy
Roasted lamb rump with a truffle mash, creamed leaks and a port sauce
Confit of duck served with dauphinoise potatoes and buttered caraway savoy cabbage
Sesame onion seed and smoked paprika dusted salmon fillet, crushed new potatoes drizzled with a hot butter sauce and baby spinach leaves
Pastry tart of puy lentils, Jerusalem artichokes and flat mushrooms served with spiced red cabbage with orange zest and brussel sprouts
Festive quail with stuffing & cranberry sauce

Pudding

Fruit Christmas Pudding with Brandy sauce
White chocolate & Orange Brulee with a saffron and pistachio biscotti
Baked Rum and Raisin Cheesecake with Spiced Mulled Winter Fruits
Baileys Chocolate Pot, White chocolate shavings, Raspberries and cream
Rustic cheeseboard
Winter Eaton Mess

Xmas Buffet

Cold

Mains

Corn-fed chicken supreme, dusted in smoked paprika and served with a pear & walnut remoulade
Poached sea trout, watercress & roasted beetroot served with a lemon thyme dressing
Honey & Mustard glazed ham

Dessert

Baked rum and raisin cheese cake with spiced winter fruits

Hot

Mains

Traditional Christmas turkey crown with cranberry gravy and chestnut stuffing
Hot turkey and caramelised onion tart with melting Stilton cheese
Roasted salmon fillet with chive cream butter sauce
Port, stilton and red onion pie (V)
Fig, red onion and stilton tarts (V)
Roast beef with root vegetables & gravy

Dessert

Christmas pudding with brandy sauce

Please get in touch to discuss a selection of possible side dishes.